The Tillamook Cookbook

Over 350
tasty recipes
using Tillamook Cheese.

Tillamook Cooking

Compiled and Illustrated by Debra Ely

Tillamook County Creamery Association was organized in 1909 as a quality control organization for 25 cheese factories operating in Tillamook County, Oregon. Tillamook County is approximately 30 miles long lying between the Pacific Ocean and the Coast Range Mountains, which vary to 3,600 feet in elevation. Rainfall averages between 90 and 100 inches each year and temperatures are mild, seldom below 30 degrees and seldom over 70 degrees.

Table of Contents

Appetizers 9
Breads 173
Breakfasts and Brunch 81
Desserts 195
Dips 31
Fondues 33
Main Dishes and Casseroles 113
Salads 48
Sandwiches 157
Sauces 38
Soups 41
Vegetables 58
Index 209

TILLAMOOK CHEESES

CHEDDARS

Tillamook Medium Cheddar . . . aged 2 to 4 months, our most popular cheese has a distinctive mild cheddar flavor.

Tillamook Sharp Cheddar . . . aged over 9 months, the extra aging adds to the full bodied cheddar flavor.

Tillamook Extra Sharp Cheddar . . . aged over 2 years, a classic Sharp cheddar, the extra aging has a drying affect on the texture and the cheddar becomes crumblier. The flavor comes through in cooking extremely well. It melts in your mouth when eaten plain.

Tillamook Smoked Cheddar . . . our Medium cheddar smoked in a Natural Cold Smoker. An original flavored smoked cheddar.

Tillamook Low Sodium Cheddar . . . has a good bland flavor, but due to it's lack of salt it should not be aged. Natural Sodium Content .0386% mg. per 100 grams. 1 oz. serving is .013 mg.

Tillamook Club Cheddar . . . Medium and Sharp cheddars are ground and blended. The flavor is extended and the cheese becomes sharper.

JACKS

Tillamook Monterey Jack . . . whole milk jack, has a lower moisture than most jacks so it can be aged longer. Aged 2 months the aging develops a mild, mellow flavor and a smooth body in the cheese.

Tillamook Caraway Jack . . . Caraway seeds are added to our Monterey Jack to create a delicate flavor.

Tillamook Jalapeno Jack . . . Jalapeno peppers are added to our Monterey Jack to create a snappy flavor, without the fire you expect from the peppers.

Both of these flavored jacks are an exciting addition to any cheese tray or a nice change in your favorite recipe.

COLBY

Tillamook Colby . . . soft textured cheese. Mild flavor similar to young cheddar. High moisture aged 1 to 3 months.

Nutrition and Health Facts About Tillamook Cheese

"Tillamook" cheese is made in Tillamook County, Oregon. It is a cheddar style, originally developed in England, brought to Tillamook Craftsmen over seventy-five years ago. It has been conceded quite generally in the dairy industry that Tillamook County has the finest manufacturing milk supply in the United States. This superb milk supply, skillful manufacture, and carefully controlled aging program make "Tillamook" Cheese one of nature's finest foods.

Tillamook Cheese is made from heat shocked milk. Pasteurized milk has never been entirely satisfactory for the manufacture of a number of varieties of cheese, and this is definitely the case with cheddar. The natural enzymes suffer greatly from full pasteurization. The minimum temperature for legal pasteurization is 161 degrees for 16 seconds. Some operators in the cheese industry are using temperatures considerably higher than this. This produces a natural cheddar cheese with a flavor that resembles processed cheese. In recent years there has been considerable objection to raw milk from health authorities, in spite of the fine record that raw milk cheese has maintained, under the Federal and State requirement that raw milk cheese be held sixty days in storage at a temperature above 35 degrees. Meanwhile, researchers in industry and some of the universities have found that a compromise in the heat treatment of high-quality milk produces a project that should be satisfactory to everyone. This "heat shock" treatment consists of heating milk to 148 degrees F. for 16 seconds. "Tillamook" cheese is now made from heat shocked milk using this technique.

Tillamook Cheese is slowly cured. The Tillamook organization has its own storage facilities, which now have a capacity of about 22,000,000 pounds of cheese. Cool temperatures are used to produce a delicately flavored, mellow product. About 70% of the cheese is sold at a medium age with the cheese stored three to five months. The other 30% is cured to a sharp flavor six to nine months longer. The natural enzymes from unpasteurized milk produce changes in the butterfat and protein that give the characteristic fine flavor, easy digestibility and the excellent characteristics for which Tillamook Cheese is famous.

Tillamook Cheese is high in protein. One-half pound provides all the protein your body needs in a day. Protein, the life-giving element, can't be stored in your body. You need it everyday. Tillamook Cheese is also a valuable source of Vitamin A, Calcium, Phosphorous, and Riboflavin, essential to health and vital well-being. There is no sugar in Tillamook Cheese.

Tillamook Cheese has no preservatives, mold inhibitors, or other chemical elements. Even the coloring in Tillamook Cheese is natural. It is extracted from the seeds of the anatto tree grown in the tropics and extracted by an approved alkaline process.

NUTRITIONAL INFORMATION
TILLAMOOK CHEDDAR CHEESE

Total Butter Fat ..... 32.2 g. per 100 g.
Saturated Fatty Acids ..... 18 g. per 100 g.
Unsaturated Fatty Acids
  Oleic (C_{18} (-2H)) ..... 11 g. per 100 g.
  Linoleic (C_{18} (-4H)) ..... 1 g. per 100 g.
Cholsterol ..... 100 mg. per 100 g.
Protein (largely casein) ..... 25 g. per 100 g.
Food Energy ..... 398 calories per 100 g.
Carbohydrate ..... 2.1 g. per 100 g.
Sodium ..... 550 mg. per 100 g.
Potassium ..... 82 mg. per 100 g.
Calcium ..... 750 mg. per 100 g.
Phosphorous ..... 487 mg. per 100 g.

Above analysis in based on 37% moisture which is average for TILLAMOOK.

TILLAMOOK LOW SODIUM CHEDDAR CHEESE

Sodium ..... 38.5 mg. per 100 g.

All other ingredients similar except that moisture content will average 39% with corresponding slight dilution of other ingredients.

HOW TO STORE

REFRIGERATOR

1. Cheese should be covered tightly to prevent drying out or becoming moldy. Use:
   a. Waxed Paper
   b. Plastic film or saran
   c. Aluminum foil
   d. Plastic bags
   e. Original wrapper
   f. Paraffin: dip cut surface of cheese in melted paraffin for a few seconds.

FREEZER

1. To insure fast freezing, pieces of cheese to be frozen should not be more than one pound.
2. Cheese should be tightly wrapped in moisture-vapor proof materials.
3. Wax coated cheese, if not broken, may be frozen; however, an overwrap is advisable.

HOW TO HANDLE

AFTER REFRIGERATING

1. Allow cheese to come to room temperature for best eating. Cut off amount needed about an hour before serving and return remaining to refrigerator.
2. If slight mold appears, the cheese is still good to eat; merely scrape off moldy portion. This is generally a harmless mold formed due to faulty handling of the cheese such as inadequate wrapping, careless use of utensils or storage under moist conditions.
3. End pieces of cheese have many uses. Shred, grate or dice; store in covered container. Use all, except hard cheeses, within one week. Add to casseroles, sauces, vegetables, baked goods, etc.

AFTER FREEZING

1. Cheese should be thawed slowly and with wrapper on to prevent loss of moisture and flavor.
2. Due to changes in body characteristics, frozen cheese, when thawed, tends to become crumbly or dry, and therefore should not be used for slicing. Partially thawed cheese shreds more easily and this is a time-saver.

IN COOKING

1. For fast melting, shred cheese and blend into hot sauces.
2. Because cheese is a high protein food it tends to toughen when exposed to high temperatures of long cooking periods. Use only moderate heat and a minimum of cooking time.
3. When reheating cheese sauces, warm over hot water. To heat frozen baked cheese dishes, cover lightly and place in moderate oven. When using shredded cheese in baked goods, bring to room temperature to blend more evenly in batter or dough.

Appetizers, Dips *and* Fondues

CHEDDAR APPETIZER SPRITZ

3 cups (12 oz.) Tillamook Sharp or Extra Sharp Cheddar, shredded
1/2 cup butter
2 Tablespoons milk
1-3/4 cups flour
1/2 teaspoon salt
1/8 teaspoon cayenne pepper

Thoroughly blend cheese, butter and milk. Add combined dry ingredients; mix well. Force dough through a cookie press onto greased cookie sheet. Bake at 375°, 10 to 12 minutes, or until edges are golden brown.

Makes 8 dozen.

SESAME-CHEDDAR SPREAD

1 package (8 oz.) cream cheese, room temperature
1 cup Tillamook Sharp Cheddar, grated
1 Tablespoon dairy sour cream
1/2 teaspoon soy sauce
1/8 teaspoon salt
2 Tablespoons toasted sesame seeds
Crackers

Blend cheese; stir in remaining ingredients, except crackers. Add additional sour cream if softer mixture is desired. Serve with crackers.

Makes about 1-1/2 cups spread.

POTTED CHEDDAR WITH PORT

2 cups (8 oz.) Tillamook Sharp or Extra Sharp Cheddar, shredded
2 Tablespoons soft butter
2 Tablespoons port
1/4 teaspoon paprika

Combine all ingredients; chill for 1 hour.

Makes 1 cup.

CHEESE LOG

1-1/4 cups unblanched almonds
1 package (3 oz.) cream cheese
1/2 pound Tillamook Sharp Cheddar
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
1 teaspoon grated onion
1/2 teaspoon salt

Toast almonds on baking sheet in preheated oven (350°) for 10 minutes. Allow to cool; chop 1/4 cup and set aside. Grind together remaining 1 cup almonds, cream and cheddar. Add lemon juice, Worcestershire sauce, onion and salt. Blend thoroughly. Shape into log approximately 8 inches long and 2 inches in diameter. Roll in 1/4 cup chopped almonds. Wrap in moisture-proof paper. Chill. Slice and serve on crackers.

TILLAMOOK CHEDDAR BUDS

1/2 pound Tillamook Sharp Cheddar, shredded
1/2 pound butter
2 cups flour
1/4 teaspoon red pepper

Mix above ingredients together (knead if necessary). Roll out to 1/2-inch thick. Cut with doughnut hole cutter (1 inch in diameter). Place on cookie sheet. Brush with egg white and sprinkle top with either sesame or poppy seeds, or leave plain. They are now ready to bake. They are done with the bottoms become firm but before the bottoms start to brown very much. Bake at 425° for 10 to 15 minutes. These make an excellent food gift.

SAUSAGE CHEDDAR BALLS

1 pound uncooked hot pork sausage (the spiced, seasoned kind)
1 package (10 oz.) Tillamook Sharp Cheddar
3 cups Bisquick

Shred cheese and combine with sausage and bisquick with your hands. Shape into small balls and place on cookie sheet. Be sure to make the balls very small as they grow when they cook. Bake at 350° for 12 to 15 minutes.

This recipe makes 100 tiny balls and takes a bit of time, so start early. These were about the size of good-sized marbles when they started out. They are mighty tasty. Can be frozen to be baked for 20 minutes.

CHEESE SHRIMP TRIANGLES

1 cup (4 oz.) Tillamook Medium Cheddar, shredded, at room temperature
1/4 cup milk
1 can (4-1/2 oz.) shrimp, drained, rinsed, chopped (about 1 cup)
1/4 cup finely chopped green pepper
2 Tablespoons finely chopped onion
1/8 teaspoon basil
8 slices sandwich bread, toasted
— — — — —
Butter

Beat cheese until fairly smooth. Gradually add milk; beat until smooth. Stir in shrimp, green pepper, onion and basil. Remove crusts and butter toast. Spread cheese mixture on toast cut in triangles. Garnish with olive slice and additional shrimp, if desired.

Makes 32.

TILLAMOOK CHEDDAR-STUFFED MUSHROOMS

20 mushroom caps, 1-1/2 inches in diameter
Lemon juice
Salt
1 cup (4 oz.) Tillamook Medium Cheddar, shredded
1/4 cup crushed herb-seasoned croutons
3 strips bacon, cooked, drained, crumbled

Dip mushrooms in lemon juice; sprinkle cavity with salt. Mix together cheddar and croutons; spoon into mushroom caps. Top with bacon. Place on cookie sheet. Bake in preheated 400° oven, 10 to 12 minutes.

Makes 20.

CHEESE BALL

8 oz. cream cheese
1/2 pound Tillamook Sharp Cheddar, shredded
1 cup chopped walnuts
1/8 teaspoon garlic powder

Mix together and make into a log or ball. Roll in 2 Tablespoons chili powder.

CHEDDAR COOKIE APPETIZER

1 pound Tillamook butter
1 pound Tillamook Sharp Cheddar, grated
3 cups flour
Almonds, whole or diced
Egg whites, slightly beaten

Soften the butter and cheese. Mix in the flour; knead. Roll into marble sized balls and flatten on a cookie sheet. Brush with egg whites. Put an almond on each. Bake at 325° about 30 minutes.

These may be made ahead and frozen, or stored in the refrigerator.

CHEESE PUFFS

3/4 cup flour
2 teaspoons baking powder
Pinch of salt
1 cup Tillamook Extra Sharp Cheddar, grated
1 egg
1/4 cup milk

Beat together egg and milk. Add cheese, baking powder, salt and flour. Mix together and put in teaspoon-size dots on cold cookie sheet. Bake about 10 minutes at 375°.

CHEERY CHEDDAR SPREAD

2 cups (8 oz.) Tillamook Sharp Cheddar, shredded
1/4 cup beer
2 Tablespoons butter
1/2 teaspoon prepared mustard
Dash of cayenne pepper
1 Tablespoon chopped chives
2 teaspoons chopped pimento

Combine cheese, beer, butter, mustard and cayenne pepper. Mix until well-blended. Stir in chives and pimento.

Makes 1-3/4 cups.

NACHOS

1 pound ground beef
1 pound cherizo sausage
1 onion, chopped
1 to 2 cans (8 oz.) refried beans
12 oz. Tillamook Monterey Jack or Medium Cheddar, grated
1 jar (8 oz.) taco sauce
1 medium avocado, chopped
1 medium tomato, chopped
1 can (2-1/4 oz.) ripe olives, chopped
1/2 cup sour cream
Taco chips

In a large pan, brown meat; add onion and cook until onion is transparent. Drain off fat. Spread the refried beans in a 3-quart casserole; add meat mixture. Cover with cheese. Pour taco sauce over the cheese. (At this point it may be covered and chilled.) Bake at 400° for 25 to 30 minutes. Garnish with chopped avocado, tomato, olives and sour cream. Serve hot with taco chips.

Makes 8 cups.

TILLAMOOK CHEDDAR SPEARS

8 cubes (3/4-inch) Tillamook Sharp Cheddar
8 walnut halves
8 tiny sweet pickles

Spear a cheese cube, a walnut half, then a sweet pickle on an hors d'oeuvre pick. Serve on an hors d'oeuvre holder.

Makes 8.

SOUTH-OF-THE-BORDER DIP

1 can chili
1 small can chopped green chiles
2/3 cup Tillamook Sharp Cheddar, grated

Mix all ingredients and heat until cheese melts. Heat in microwave, top of the stove, or in oven. Serve with vegetable sticks, chunks of crusty bread, or taco chips.

CHEESY PEANUT BALL

1 package (8 oz.) cream cheese
2 cups (8 oz.) Tillamook Sharp Cheddar, shredded, at room temperature
1/2 cup (2 oz.) crumbled blue cheese
2 teaspoons grated onion
1/2 cup chopped salted peanuts

Combine softened cream cheese, cheddar and blue cheese, mix well until blended. Stir in onion. Cover and chill. Shape into a ball; roll in peanuts. Serve at room temperature with assorted crackers.

Makes 1 Cheesy Peanut Ball.

HAM AND CHEDDAR APPETIZER LOG

2 packages (3 oz. each) cream cheese
1 can (4-1/2 oz.) deviled ham
1 teaspoon prepared mustard
2 cups (8 oz.) Tillamook Sharp or Medium Cheddar, shredded
2 Tablespoons chopped chives
1/2 cup chopped macadamia nuts or cashews

Combine softened cream cheese, ham and mustard; mix until well-blended. Stir in cheddar and chives. Cover and chill for ease in handling. Shape mixture into a log; roll in nuts. Wrap and store in refrigerator. Serve at room temperature with assorted crackers.

Makes 1 log.

CONFETTI CHEDDAR LOG

1 package (3 oz.) cream cheese, softened
2 cups (8 oz.) Tillamook Medium or Sharp Cheddar, shredded, at room temperature
1/4 cup chopped pimento
2 Tablespoons chopped green pepper
Chopped pecans

Beat cream cheese until fluffy. Beat in cheddar cheese. Stir in olives, pimento and green pepper, blending well. Shape to form a 7-inch log on waxed paper. Coat well with pecans. Wrap and chill. Allow to stand at room temperature about 30 minutes before serving. Serve with assorted crackers.

Makes 1 log.

CHEDDAR CHEESE CANDLE

2-1/2 cups (10 oz.) Tillamook Medium Cheddar, shredded, at room temperature
2 Tablespoons milk
Finely chopped nuts
Orange or lemon peel

Beat cheddar until fairly smooth. Gradually add milk, mixing until well-blended. Shape mixture into a candle shape. Decorate side of candle with nuts and top of candle with orange or lemon peel cut in the shape of a flame. Store in refrigerator. Serve at room temperature with assorted crackers.

Makes 1 candle.

CHEDDAR SPREAD

1 pound butter, at room temperature
1/2 pound Tillamook Sharp Cheddar, grated
1 teaspoon Worcestershire sauce
1/4 pound Romano cheese, grated
1/4 teaspoon garlic powder
1/2 teaspoon paprika
Sourdough bread

Slowly whip together all ingredients, except bread, with mixer until light and fluffy. Spread on sourdough bread slices and toast under broiler.

Makes 3-4 cups.

TILLAMOOK CHEDDAR SNACK SPREAD

2 cups (8 oz.) Tillamook Sharp Cheddar, shredded, at room temperature
2 Tablespoons sweet pickle relish
1/2 teaspoon finely grated onion
1/2 cup dairy sour cream

Beat cheddar until fairly smooth. Stir in pickle relish and onion. Gently stir in sour cream. Cover and chill.

Makes 1-1/2 cups.

TRIPLE TREAT SPREAD

1 package (8 oz.) cream cheese
1/4 cup milk
2 cups (8 oz.) Tillamook Sharp or Medium Cheddar, shredded
— — — — —
2 slices crisply cooked bacon, crumbled
1 Tablespoon chopped green onion
— — — — —
2 Tablespoons grated Parmesan cheese
1 Tablespoon parsley
1 Tablespoon milk
— — — — —
1 Tablespoon finely chopped carrot
1 Tablespoon finely chopped celery
1 Tablespoon finely chopped green pepper
1 teaspoon finely chopped onion

Combine softened cream cheese with milk, mixing until well-blended. Add cheddar; mix well. Divide mixture into three portions, 2/3 cup each. To one portion add bacon and green onion. To second portion add Parmesan cheese, parsley and milk. To remaining section add carrot, celery, green pepper and onion.

Makes 2 cups.

SOMBRERO SPREAD

1/2 pound ground beef
3/4 cup chopped onion, divided
1/4 cup extra hot ketchup
1-1/2 teaspoons chili powder
1/2 teaspoon salt
1 can (8 oz.) kidney beans, undrained
1/2 cup Tillamook Sharp Cheddar, shredded
1/4 cup chopped stuffed green olives
Corn chips

Brown meat and 1/4 cup chopped onion in skillet or chafing dish. Stir in ketchup, chili powder and salt. Add beans, including liquid, and mash to mix thoroughly with other ingredients. Heat and garnish with cheese, remaining 1/2 cup chopped onion, and olives. Serve with corn chips.

Makes 3 cups.

COCKTAIL SPREAD

1 package (8 oz.) cream cheese
1 package (4 oz.) blue cheese crumbles
1 cup (4 oz.) Tillamook Sharp Cheddar, shredded
1 teaspoon chopped chives
1/2 teaspoon Worcestershire sauce

Combine softened cream cheese, blue cheese and milk; mixing until well-blended. Add cheddar cheese, chives and Worcestershire sauce; mix well.

Makes 2-1/2 cups.

PARTY CHEDDAR BALL

2 packages (8 oz. each) cream cheese
2 cups (8 oz.) Tillamook Sharp Cheddar, shredded
1 Tablespoon chopped pimento
1 Tablespoon finely chopped onion
2 teaspoons Worcestershire sauce
1 teaspoon lemon juice
Dash of cayenne pepper
Dash of salt
Finely chopped pecans

Combine softened cream cheese and cheddar, mixing until well-blended. Add pimento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings. Mix well. Chill. Shape into a ball; roll in nuts.

Variations: Roll in finely chopped parsley or dried beef.

SAUSAGE AND CHEDDAR LOGS

16 pork or beef link sausages
16 slices white bread
2 Tablespoons butter
2-1/2 cups Tillamook Sharp Cheddar, shredded

Cook sausage links until done, allow to drain on paper towel. Cut crusts from bread. Place bread on wax paper and roll flat with rolling pin. Combine butter and cheese, heat in double boiler until all is melted (don't allow water to touch bottom of pan). Cover your work surface with a piece of wax paper; on this spread both sides of flattened bread with cheese mixture. Place 1 sausage on each cheesed bread and roll up. Place seam side down on well-greased cookie sheet or jelly roll pan. (Can be frozen at this point.) Bake at 400°, 10 to 12 minutes. Slice each roll into 4 to 6 pieces. Insert toothpick in each slice.

Makes approximately 60 pieces.

TILLAMOOK CHEDDAR PUFFS

1/2 cup butter
1 cup Tillamook Extra Sharp Cheddar, grated
1-1/4 cups sifted flour
1/4 teaspoon salt

Cream butter and cheese until smooth. Blend in flour and salt; knead lightly to form a soft dough. Roll a little less than a teaspoon at a time into balls. Bake on greased cookie sheet, 12 minutes in 400° oven. Cool and store in tight can.

FESTIVE PRETZELS

1/2 cup butter
1 cup all-purpose flour
2 Tablespoons grated Parmesan cheese
1 cup Tillamook Sharp Cheddar, grated
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/2 teaspoon dried basil leaves, crumbled
1/4 teaspoon dried oregano leaves, crumbled
1/4 teaspoon rosemary leaves, crumbled
About 3 Tablespoons cold water
Paprika, if desired

In a medium bowl, cut butter into flour with a pastry blender or 2 knives until mixture looks like fine bread crumbs. Stir in Parmesan cheese, cheddar, garlic powder, onion powder, basil, oregano and rosemary. Sprinkle cold water over mixture 1 Tablespoon at a time. Toss with a fork until dough gathers into a ball. Divide dough into 24 equal balls. Cover and refrigerate 20 to 30 minutes until firm. Preheat oven to 425°. On a lightly floured surface, roll each ball into a thin rope about 11 inches long. Lay on an ungreased baking sheet. Twist into pretzel shapes and arrange about 3/4 inches apart. Sprinkle lightly with paprika, if desired. Bake 12 to 15 minutes in preheated oven until golden. Cool on racks. Serve the same day or wrap airtight and freeze. Recrisp by baking frozen pretzels in a preheated 350° oven about 6 minutes. Serve immediately.

Makes 2 dozen.

MAUNA LOA TILLAMOOK CHEDDAR BITES

1 package (8 oz.) cream cheese, at room temperature
1 cup (4 oz.) crumbled blue cheese
2 cups Tillamook Extra Sharp Cheddar, shredded
1/4 cup chopped chutney
1 cup finely chopped macadamia nuts

In a large bowl, beat cream cheese until smooth and fluffy. Beat in blue and cheddar cheese. Gently blend in chutney by hand. Refrigerate until mixture can be easily handled, at least 1 hour. Shape by teaspoonfuls into small balls. Roll cheese balls in nuts. Serve immediately or refrigerate until serving time.

Makes about 72 cheese balls.

NIPPY TILLAMOOK CHEDDAR SAVORIES

4 oz. Tillamook Sharp Cheddar (about 1 cup shredded)
1/4 cup butter
2 Tablespoons mayonnaise
1 teaspoon lemon juice
1/4 teaspoon celery salt
Few grains white pepper
12 thin slices white or whole wheat bread

Cheese Butter: Shred cheddar cheese. Cream butter until softened; gradually blend in cheese. Beat until mixture is fluffy. Thoroughly blend in mayonnaise, prepared mustard, lemon juice, salt and white pepper.

Savories: Trim crusts from bread. Flatten slightly with a rolling pin (bread slices are easier to roll up if flattened slightly). Generously spread each slice with about 1 Tablespoon of the Cheese Butter. Roll up tightly and cut each roll into halves. Fasten with wooden picks; place on broiler rack. Set temperature control on broil, place on rack about 3 inches from heat source. Broil about 2 minutes.

Makes 24 Savories.

NACHOS

Tortilla chips or large corn chips
3/4 pound Tillamook Medium Cheddar or Monterey Jack, cut in 3/4" x 3/4" x 1/4" pieces
Canned green chiles, seeded and cut in strips

Spread chips in single layer on a cookie sheet. Place a piece of cheese on each chip. Top with chile strips. Bake uncovered for 5 minutes at 400°, or 1 minute 10 seconds in microwave oven.

CHEDDAR PUFFS

1 loaf French bread
4 oz. Tillamook Extra Sharp Cheddar
3 oz. cream cheese
1/2 cup butter

Remove crusts from French bread. Cut into 2" cubes. In a double boiler melt cheddar, cream cheese and butter. Cool. Whip egg whites until stiff and fold into cheese mixture. Coat bread in cheese mixture and place on greased cookie sheet. Let sit 3 hours or overnight in refrigerator. Bake at 400° for 15 to 20 minutes. Watch carefully so they don't burn.

Makes 18 puffs.

SMOKY PUFFS

Beat **2 egg whites** until stiff. Fold in **1/2 teaspoon baking powder, 1/4 teaspoon salt, 1/4 teaspoon paprika, 1 cup flaked smoked salmon and 1/4 cup grated Tillamook Medium Cheddar.** Spread on **melba rounds or crackers.** Broil until browned, 5 minutes.

CHEDDAR CHUTNEY SQUARES

5 slices sandwich bread, toasted
Butter
2 Tablespoons tomato or fruit chutney
3/4 cup (3 oz.) Tillamook Medium Cheddar, shredded
1/2 teaspoon Worcestershire sauce
1 egg white

Remove crusts and butter toast, cut each slice into 4 squares and place on a cookie sheet. Spread each square with 1/4 teaspoon chutney. Mix cheddar with Worcestershire sauce. Beat egg white until soft peaks form. Fold cheese into egg white. Spoon over chutney. Broil until puffed and golden brown. Garnish with cherry tomato wedge and parsley, if desired.

Makes 20.

CHEDDAR SQUARES

3 Tablespoons butter
1/4 cup flour
2/3 cup milk
2 egg yolks
1/2 cup Swiss cheese, grated
1 cup Tillamook Sharp Cheddar, cubed
1/2 teaspoon salt
1/8 teaspoon pepper
Dash cayenne pepper
Dry bread crumbs

Melt butter, stir in flour. Add milk gradually and cook until thickened, stirring constantly. Add to egg yolks and mix well. Add grated cheese and stir until melted. Remove from heat and add cheddar cubes, salt, pepper and cayenne pepper. Spread in shallow pan and cool. Cut into squares, cover with crumbs and fry in hot deep fat (370°) until brown. Drain on absorbent paper. Serve with white sauce and garnish with parsley.

Serves 4.

POTATO CHEDDAR ROUNDS

2 cups mashed potatoes, chilled
1/2 cup Tillamook Medium Cheddar, grated
1 egg
1 Tablespoon milk
1/2 cup dry bread crumbs

Combine potatoes and cheese in medium bowl; blend well. Shape mixture into 28 to 30 balls. In a separate bowl, whisk together egg and milk. Dip balls in egg, then roll in bread crumbs. Place balls on baking sheet. Broil, 5 inches from heat, 4 to 6 minutes, or until golden brown. Turn and brown other side about 4 minutes. Serve warm on wooden toothpicks.

Makes 28 to 30 appetizers.

NACHO ROUNDS

1 large potato, washed, do not peel
2 Tablespoons hot taco sauce
1 can (4 oz.) chopped mild or hot green chiles, drained
3/4 cup Tillamook Sharp Cheddar, shredded

Preheat oven to 350°. Cut potato vertically into 20 slices. Place in single layer on greased baking sheet. Brush each slice with taco sauce. Sprinkle with chiles and cheese. Bake 25 minutes, or until potatoes are tender and cheese is golden brown. Serve warm.

Makes 5 to 6 servings.

CURRY ROUNDS

1 cup Tillamook Sharp Cheddar, grated
1/2 cup butter, softened
1 egg yolk
2 Tablespoons milk
1 cup flour, sifted
1/2 teaspoon baking powder
1/3 teaspoon curry powder
1/4 teaspoon salt
Pinch of cayenne pepper
Caraway seeds

Mix the cheese with butter. Beat the egg yolk with milk and add to the cheese mixture. Blend in the flour, baking powder, curry powder, salt and cayenne pepper. Knead well. Chill one hour. Roll out dough thinly on a floured board. Cut out rounds; sprinkle with caraway seeds. Bake at 375° for 15 minutes.

FOLDED QUESADILLAS

1 dozen large flour tortillas
2 cans (4 oz. each) whole green chiles
3/4 pound Tillamook Monterey Jack

Spread tortillas with cheese. Broil until the cheese melts. Place one whole chile in the center of each tortilla; fold in half and broil a few seconds longer.

Note: Seed the chiles if you do not like them too hot.

Makes 1 dozen.

JOSEFINAS

5 French rolls
1/2 pound butter, softened
1 cup canned green chiles, seeded and chopped
1 clove garlic, pressed
1-1/4 cups mayonnaise
3/4 pound Tillamook Monterey Jack, shredded

Cut French rolls into 1/4-inch slices, toast on one side. Mix the butter, chiles and garlic. Spread on the untoasted side of rolls. Top with a mixture of mayonnaise and cheese, spreading to the edges of bread. Broil until brown and puffy. Serve immediately.

Makes 50 rounds.

EMPANADAS EXCELECTES

1/2 pound ground beef
1/4 cup chopped onion
1-1/2 cups (6 oz.) Tillamook Sharp Cheddar, shredded
1/4 cup catsup
1 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon Tabasco sauce
Pastry for 2 double crust 9-inch pies

Brown meat; drain. Add onion; cook until tender. Stir in cheese, catsup and seasonings. Roll pastry to 1/4-inch thickness on lightly floured surface. Cut pastry with 3-1/2 inch round cutter. Spoon about 1 teaspoon meat mixture onto center of each round. Fold in half; press edges together with fork. Bake at 450°, 10 to 12 minutes or until lightly browned. Serve warm.

Makes 3-1/2 dozen.

Note: Empanadas may be covered and refrigerated, or frozen, and baked at 450°, 12 to 15 minutes or until lightly browned.

PIZZA POCKETS

1 pound ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
2 cups (8 oz.) Tillamook Sharp Cheddar, shredded
1 can (6 oz.) tomato paste
1/2 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon oregano
2 cans (8 oz. each) refrigerated crescent dinner rolls

Brown meat; drain. Add onion and green pepper; cook until tender. Add cheese, tomato paste and seasonings; mix well. Separate each can of crescent dough into four rectangles; place on ungreased cookie sheet, press perforations to seal. Spoon 1/3 cup of meat mixture onto each rectangle. Fold dough over filling; press edges to seal. Bake at 375°, for 20 minutes.

Makes 8 servings.

CHEESE CROQUETTES

Vegetable oil for deep-frying
1 cup Tillamook Monterey Jack, grated
1/2 cup dry bread crumbs
1 Tablespoon butter
1 egg
1/2 teaspoon bottled steak sauce
1/4 teaspoon ground sweet basil
1/4 teaspoon ground thyme
Paprika
Salt and pepper to taste, optional

Heat oil to 375°. Combine remaining ingredients in bowl; mix well. Using a Tablespoon, form mixture into croquettes. Fry until golden brown. Drain well.

FRIED TILLAMOOK CHEDDAR

1/2 cup flour
1/2 cup milk
1 egg
1/2 teaspoon butter
1/4 teaspoon salt
Pinch pepper
2 (6 oz. each) hunks Tillamook Medium Cheddar
3/4 cup fine, dry bread crumbs
3 to 4 Tablespoons butter, for frying

Mix flour, milk, egg, 1/2 teaspoon butter, salt and pepper until smooth. Cut cheese into small wedges; dip in batter. Coat evenly with bread crumbs. Melt 2 Tablespoons butter in a heavy skillet over low heat. Fry cheese wedges until golden brown. Add more butter to skillet as necessary. Drain on paper towels. Spear with toothpicks; serve.

Makes 2 dozen.

TILLAMOOK CHEDDAR PUFFS

1 cup water
1 cube margarine
1 cup flour
4 eggs
1/2 teaspoon salt
1 cup Tillamook Sharp Cheddar, shredded

In saucepan, put the water and margarine. When water is boiling and margarine is melted, add the flour all at once and stir until it forms a ball. Remove from heat and cool for 5 minutes. Add eggs, one at a time, beating thoroughly. Add salt and cheese; stir until mixed. Spoon into greased muffin tins. Bake at 375° for 40 minutes, then punch with fork tines and bake 5 more minutes.

Makes 1 dozen.

HOT CHEDDAR PUFFS

3 eggs, separated
1-1/2 cups Tillamook Sharp Cheddar, shredded
1 Tablespoon all-purpose flour
1/4 teaspoon salt
3 drops hot pepper sauce
1 Tablespoon water
3/4 cup fine cracker crumbs
Oil for deep-frying

In a small bowl, beat egg whites until stiff. In a medium bowl, combine cheese, flour, salt and hot pepper sauce. Beat stiff egg whites by hand or with electric mixer at low speed. In a small bowl, beat egg yolks and water until just blended. Spread out cracker crumbs on waxed paper. Drop cheese mixture by Tablespoonfuls into crumbs; roll in crumbs to form balls. Roll in egg yolk mixture to cover completely; return to crumbs and coat completely; place 1/2 inch apart on a baking sheet or large platter. Refrigerate at least 2 hours. In deep-fryer or large saucepan, pour oil at least 2 inches deep. Heat to 375°. At this temperature, a 1-inch cube of bread will turn golden brown in 40 seconds. With a slotted spoon, lower a few balls at a time into hot oil. Cook until golden brown; drain on paper towels. Serve immediately.

Makes 24.

SNAPPY COCKTAIL SPRITZ

1/2 pound Tillamook Extra Sharp Cheddar
1 cup sifted all-purpose flour
3/4 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 cup butter

Finely grate cheese into a bowl; cover and set aside overnight. Set out a baking sheet. Sift together flour, paprika, and cayenne pepper; set aside. Cream butter until softened. Thoroughly mix in the grated cheese. Mixing until well-blended after each addition, add dry ingredients in fourths. Using pastry bag and No. 7 star tube, squeeze 1-1/2 to 2-inch lengths of mixture onto baking sheet, or squeeze into any spritz cookie shape. Bake at 375°, 10 to 15 minutes or until delicately browned.

Makes about 2 dozen sticks.

SNAPPY TILLAMOOK CHEESE WAFERS

1-1/4 cups flour
1-1/2 teaspoons baking powder
1/2 teaspoon salt
2 cups Tillamook Sharp Cheddar, shredded
1/2 cup butter
1 teaspoon Dijon-style mustard
1/2 teaspoon liquid hot pepper sauce

Blend flour, baking powder and salt together. Combine cheese with remaining ingredients. Mix in flour mixture with hands until dough forms a ball. Form into a 12-inch roll; wrap in waxed paper. Chill 2 hours or overnight. Slice 1/4-inch thick; place on ungreased baking sheet. Bake at 350°, 10 to 12 minutes or until lightly browned. Remove immediately from baking sheet; cool on wire rack. Serve plain or with dip.

Makes 4 to 5 dozen.

FLAKY TILLAMOOK CHEDDAR PUFFS

1/4 cup (1/2 stick) butter
2 cups (8 oz.) Tillamook Extra Sharp Cheddar, shredded
1/2 teaspoon Worcestershire sauce
1/8 teaspoon salt
Dash cayenne pepper
1 cup all-purpose flour

Combine butter, cheddar, Worcestershire sauce, salt and cayenne pepper; beat until well-blended. Gradually add flour; mix well. Shape dough into 3/4-inch balls; place on cookie sheets. Cover and refrigerate until ready to bake. Bake in preheated 350° oven, 16 to 18 minutes or until set. Serve warm.

Makes 6 dozen.

HAMBURGER PINWHEELS

1 pound hamburger
1 cup Tillamook Medium Cheddar, grated
1/2 teaspoon salt
1/4 teaspoon seasoning salt
Dash garlic powder
1 batch biscuit mix
1/2 cup onions, minced
1-1/2 cup catsup
Pepper
1/4 teaspoon parsley flakes
Sliced mushrooms (optional)

Brown hamburger with onions and drain off excess fat. Put browned hamburger in a mixing bowl and add cheese, catsup, salt, pepper, seasoning salt, parsley, garlic powder, and mushrooms. Combine well. Set aside while you make a batch of biscuits. Roll out the biscuit dough fairly thin, like you would for a pie but in a rectangle shape. Spread burger mixture evenly over dough. Roll up, starting from the top coming towards you. Cut into slices about 1 inch thick. Place on a cookie sheet. (This can be made ahead and put in the refrigerator and baked later the same day.) Bake at 400° on top rack in oven for 25 to 30 minutes.

Makes about 18 Pinwheels.

SUPER NACHO

8 oz. lean ground beef
1/2 package (1-1/8 to 1-1/4 oz.) taco seasoning mix (2 Tablespoons)
1/2 cup water
1 can (10-1/2 oz.) jalapeno bean dip
1/2 cup Tillamook Monterey Jack, shredded
1/2 cup Tillamook Medium Cheddar, shredded
1 Tablespoon chopped green chiles
1 cup shredded or chopped lettuce
2 medium tomatoes, coarsely chopped
1 package (8 oz.) cheese flavor tortilla chips
1/2 cup guacamole (homemade or purchased)
1/2 cup sour cream

In a large skillet cook meat until browned; drain. Add seasoning mix and water; bring to boil; reduce heat and simmer 15 to 20 minutes or until flavors have blended; set aside. Spread bean dip on the bottom of 12- to 14-inch pizza pan. Sprinkle with the cheeses; top with the meat mixture, and sprinkle with chiles. Broil 5 to 7 minutes or until cheese is bubbly and brown. Around edge of pan, arrange a border of lettuce, then tomatoes, then tortilla chips. Place a mound of guacamole topped with sour cream in the center. Use the chips as dippers.

BUFFET MUSHROOM HORS D'OEUVRES

20 large, fresh mushrooms
1/4 cup butter
6 slices bacon, fried and crumbled
1/2 cup bread crumbs or stuffing mix
1/4 cup chopped parsley
1/4 cup green onions
1/4 teaspoon thyme, crumbled
3 oz. cream cheese, softened
1 cup Tillamook Extra Sharp Cheddar, shredded
Parsley and cherry tomatoes, for garnish

Remove stems from mushrooms. Brush mushroom caps with butter. Brush cookie sheet lightly with butter. Arrange mushrooms on cookie sheet. Chop stems. Brown bacon and drain on paper towels; crumble. Saute mushrooms stems, bread crumbs, parsley, onion and thyme in drippings. Beat cream cheese until smooth. Stir in cheddar cheese. Stir in bacon and mushroom mixture until blended. Spoon mixture into mushroom caps. Broil 4 inches from heat, 3 to 5 minutes. Arrange on serving platter. Garnish platter with parsley and cherry tomatoes.

Makes 20 hors d'oeuvres.

LEMON CHEDDAR STICKS

3 cups sifted flour
1 teaspoon salt
1 cup butter
1 egg, slightly beaten
3 Tablespoons lemon juice
Ice water
1-1/2 cups Tillamook Medium Cheddar, grated

Sift flour and salt together. Cut in butter with 2 knives or a pastry blender. Add egg combined with lemon juice, then just enough ice water to bind dough together. Roll dough 1/4-inch thick, sprinkle half with grated cheese. Fold and pat edges together, fold again and roll to 1/4-inch thickness. Repeat process twice, 4 times in all; cut into strips 1/4 or 1/2-inch wide. Place on buttered cookie sheet and bake in hot oven (450°) until lightly browned, about 10 minutes. Excellent with cocktails and salads.

Makes 54 sticks.

PICK-UP PIZZAS

3/4 cup unsifted all-purpose flour
1/4 cup regular wheat germ
1/4 teaspoon thyme leaves, crushed
5-6 teaspoons cold water
— — — — —
1 can (8 oz.) tomato sauce
1/2 cup regular wheat germ
1-1/2 oz. pepperoni, finely chopped
1/2 teaspoon oregano leaves, crushed
1/4 teaspoon garlic powder
4 oz. Tillamook Monterey Jack, sliced

Cut butter into flour until mixture looks like fine meal. Stir in 1/4 cup wheat germ and thyme. Add water, a little at a time, mixing lightly with fork to form a dough. Roll out on lightly floured board to 1/8-inch thickness. Cut into rounds with floured 1-3/4 or 2-inch cutter. Place on ungreased baking sheet. Bake at 425° for 4 to 6 minutes until golden. Remove from baking sheet; cool on rack.

Combine tomato sauce, 1/2 cup wheat germ, pepperoni, oregano, basil and garlic powder. Spoon about 2 teaspoons mixture on each pastry round. Cut cheese into 24 squares. Place one on each appetizer. Place on ungreased baking sheet. Broil 2 to 3 minutes until cheese melts. Serve warm.

Makes 2 dozen.

CHILI CON QUESO DIP

1 onion, finely chopped
2 Tablespoons butter
2 cans (8 oz. each) tomato sauce, or 1 can (28 oz.) tomatoes, undrained
2 cans (4 oz. each) green chiles, seeded and chopped
1 to 2 pounds Tillamook Cheddar, grated

Saute the onion in butter until tender. Add the tomato sauce and chopped chiles; simmer 10 minutes. Add the cheese to the tomato mixture. Heat until cheese melts. Serve hot in a chafing dish with corn chips. May be done ahead and reheated. Freezes well.

CHILI CHEDDAR DIP

1 green pepper, minced
1 onion, minced
1 can (15 oz.) chili without beans
1 can (10-1/2 oz.) mushroom soup, undiluted
1/4 teaspoon garlic powder
1 pound Tillamook Sharp Cheddar, grated

Saute the onion and pepper. Add the chili, soup and garlic powder. Simmer. Add the cheese before serving. Serve in chafing dish with tortilla chips.

HOT CHEDDAR DIP

1/2 cup milk
1 teaspoon Worcestershire sauce
1/4 teaspoon dry mustard
1/4 teaspoon onion salt
3 drops hot pepper sauce
2 cups (8 oz.) Tillamook Sharp Cheddar, grated
1 package (8 oz.) cream cheese, cubed
6 strips bacon, cooked, crumbled

Combine milk, seasonings, cheddar and cream cheese. Heat slowly, stirring occasionally, until cheese melts and mixture is hot. Stir in bacon. Serve warm with French bread cubes.

Note: If mixture becomes too thick, add warm milk.

MEXICAN BEAN DIP

2-1/2 cups red beans, cooked until tender (or use canned), save juice
1 cup Tillamook Sharp Cheddar, shredded
1/4 cup minced onion
1 large clove garlic, crushed
1 whole green chile, diced
1 Tablespoon green chile liquid
Salt to taste

Mash beans or blend for 2 seconds. Add all ingredients. Simmer in pot on low heat until cheese melts. Add enough bean liquid to make proper consistency for dipping. For spicier dip, add a dash more chile liquid or Tabasco sauce. Serve hot or cold.

CHEESE RUM TUM TIDDY

1 can condensed tomato soup
1/2 cup Tillamook Sharp Cheddar, cut in small pieces
Dash of salt
1/2 teaspoon dry mustard
Dash of pepper

Heat soup and cheddar over low heat in a double boiler until cheese melts. Add seasoning. Serve with chips or pour over crackers or toast for a snack. Nice for the young.

HOT CHEDDAR DIP

1 pound Tillamook Sharp Cheddar
1 pound Velveeta cheese
1 can green chile salsa
1 teaspoon Tabasco or Worcestershire sauce

Heat in a double boiler stirring to a smooth blend. Serve in a fondue dish with lots of chips to dip. Also delicious to dip meats or any kind of vegetable.

VEGETABLE DIP

1/2 cup mayonnaise
1/4 cup Tillamook Sharp Cheddar, shredded
3 teaspoons finely diced green onion
3 slices of lean bacon, crisp fried
1/3 cup toasted unblanched nuts (almonds or walnuts)

Mix first three ingredients in blender, add bacon and nuts. Chill. Better double this! Note: This can also be spread on brown bread very good.

CHEESE FONDUE SURPRISE

1-3/4 cups milk
3 cups French bread cubes
2 cups (10 oz.) Tillamook Sharp Cheddar
1 teaspoon salt
1/2 teaspoon dry mustard
Dash of pepper
4 eggs, separated

Heat milk. Add remaining ingredients, except eggs; stir until cheese melts. Remove from heat. Gradually add slightly beaten egg yolks; cool. Fold into stiffly beaten egg whites; pour into 2-quart casserole. Bake at 325°, 50 to 55 minutes or until set. Serve immediately.

Makes 6 to 8 servings.

BEER CHEDDAR FONDUE

1 small clove garlic, halved
3/4 cup beer
2 cups Swiss cheese, shredded
1 cup Tillamook Sharp Cheddar, shredded
1 Tablespoon flour
Dash hot pepper sauce
Bagels, cubed

Rub inside of heavy saucepan with cut surface of garlic. Add beer and heat slowly. Coat cheese with flour. Gradually add cheese to beer, stirring constantly until mixture thickens. Do not boil. Stir in hot pepper sauce. Pour into fondue pot; place over low flame on fondue burner. Spear cubed bagels with fondue forks; dip into cheese, swirling to coat. If mixture becomes too thick, stir in a little warm beer.

CHILE CHEDDAR FONDUE

2 pounds Tillamook Medium Cheddar, cubed
1 can (2 lb.) tomatoes, drained
1 can (4 oz.) green chiles, chopped
1 clove garlic, minced
4 drops Tabasco sauce

Simmer tomatoes, chiles, onions and garlic until tender. Add Tabasco sauce and cheddar. Cook over low heat until cheese is melted, stirring constantly. Serve in a fondue pot to keep warm. Complement with cubed French bread.

Makes 1-1/2 quarts.

MONTEREY JACK FONDUE

1 clove garlic, halved
1 pound Tillamook Monterey Jack, shredded
2 cups dry white wine
1 teaspoon dry mustard
1/8 teaspoon salt
1/8 teaspoon pepper
2 Tablespoons cornstarch
2 Tablespoons water
1 Tablespoon lemon juice
1 loaf French bread, cubed

Rub bottom and sides of a heavy 3-quart saucepan with garlic; discard garlic. Add cheese, wine, mustard, salt and pepper. Cook over medium heat, stirring constantly, until cheese melts and mixture is blended. Mix cornstarch and water until smooth. Stir into cheese mixture. Add lemon juice. Bring to boil over medium heat, stirring constantly; boil 1 minute. Pour into fondue pot over low heat. Serve with bread cubes.

Makes 4 servings.

ZIPPY SALMON FONDUE

1/2 pound butter
12 shallots, minced
1 pound Tillamook Medium Cheddar, diced
4 cups salmon, mashed
3/4 cup catsup
4 Tablespoons Worcestershire sauce
1/4 cup sherry
Salt and pepper to taste

Melt the butter and saute the shallots for a few minutes. Add the cheddar, catsup, Worcestershire sauce, sherry and seasonings, stir constantly until the mixture is smooth. Add the mashed salmon and blend. Serve immediately with cubes of French or Italian bread.

BAKED CHEDDAR FONDUE

3/4 pound Tillamook Sharp Cheddar, shredded
3 cups soft bread cubes
1 Tablespoon melted butter
1 teaspoon poppy seeds
2 cups milk
3 Tablespoons grated onion
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon dry mustard
1/4 teaspoon paprika
2 drops Tabasco sauce
4 egg yolks, well beaten
4 egg whites

Heat water for the hot water bath. Lightly butter a 2-quart casserole. Shred cheddar and set aside. Prepare bread cubes. Toss 1 cup of the bread cubes lightly with butter and poppy seeds. Set cubes aside. Scald milk. Meanwhile, grate onion and set aside. Pour scalded milk into a large mixing bowl. Add and mix in the 2 cups uncoated bread cubes, cheddar, onion, and a mixture of salt, pepper, dry mustard, paprika, and Tabasco sauce. Mix lightly but thoroughly until cheese is melted. Add egg yolks gradually, stirring constantly. Beat egg whites until rounded peaks are formed. Spread beaten egg whites over cheese mixture and gently fold together. Turn into the casserole. Top with poppy sead coated bread cubes. Bake in the hot water bath at 375°, 45 to 50 minutes, or until a silver knife inserted halfway between center and edge comes out clean. Serve immediately.

Makes 6 servings.

BAKED HAM-SPINACH FONDUE

1 package (10 oz.) frozen chopped spinach, cooked and drained
2 cups ground or finely chopped ham
1-1/2 cups soft bread crumbs or cubes
1 cup Tillamook Sharp Cheddar, shredded
1 cup milk
1/8 teaspoon pepper
1/8 teaspoon nutmeg
3 eggs, separated

Preheat oven to 325°. Combine spinach, ham, bread crumbs, cheese, milk, pepper and nutmeg. Beat egg yolks well; stir into ham mixture. Beat egg whites until stiff; fold gently into mixture. Pour into a 1-1/2 quart ungreased casserole. Bake 50 to 60 minutes or until firm.

CHEESY-BEEF FONDUE

1/2 pound ground beef
1 can (15 oz.) tomato paste
1 Tablespoon cornstarch
4 cups Tillamook Medium Cheddar or Monterey Jack, shredded
1 carton (8 oz.) creamed cottage cheese
1/2 cup dry white wine
1 teaspoon salt
1-1/2 teaspoons oregano
1/4 teaspoon freshly ground pepper
1 loaf French or Italian bread, cubed, with crusts intact

Brown ground beef in a small skillet. Stir in tomato paste and cornstarch; heat thoroughly. Transfer to fondue pot; place over low heat. Stir in cheeses, a little at a time, until melted. Blend in wine. Stir in seasonings. Serve with bread cubes.

Makes 6 servings.

BAKED CHEDDAR FONDUE

4 eggs, separated
3/4 cup milk
2 cups Tillamook Medium Cheddar, shredded
3 cups cubed white bread
1/2 teaspoon salt
1/2 teaspoon dry mustard
1/8 teaspoon pepper
1/4 teaspoon cream of tartar

Preheat oven to 325°. Beat egg yolks at high speed in small mixing bowl until thick and lemon-colored, about 5 minutes. Heat milk and cheddar in large saucepan over low heat; stir in bread cubes, salt, mustard and pepper. Blend in egg yolks. Beat egg whites and cream of tartar at high speed in large mixing bowl until stiff but not dry. Fold bread mixture into egg whites. Pour into greased 1-1/2 quart baking dish. Set dish in 13x9x2-inch baking pan on oven rack. Fill pan with hot water to depth of 1 inch. Bake 55 to 60 minutes, until knife inserted near center comes out clean.

CHEDDAR 'N APPLE FONDUE

4 cups Tillamook Sharp Cheddar, shredded
1-1/2 cups Provolone cheese, shredded
1/4 cup flour
2-1/4 cups apple juice or cider
1/2 teaspoon nutmeg
Apple, pear and melon chunks

Mix cheeses with flour. Heat apple juice in saucepan to boiling. Gradually stir in cheese. Stir constantly until cheese melts and forms a smooth mixture. Add nutmeg. Transfer to fondue pot. Keep warm over low heat. Serve with apple, pear and melon chunks.

Makes 4 cups.

PIZZA FONDUE

1 onion, chopped
1/2 pound ground beef
2 cans (10-1/2 oz. each) tomato sauce
1 Tablespoon cornstarch
1-1/2 teaspoons fennel seed
1-1/2 teaspoons oregano
1/4 teaspoon garlic powder
10 oz. Tillamook Sharp Cheddar, grated
1 cup Mozzarella cheese, grated
Garlic bread or French bread, cubed

Brown onion and ground beef in a large skillet. Mix tomato sauce and cornstarch together; add to ground beef mixture. Blend in fennel seed, oregano and garlic powder. Add cheddar and mozzarella cheese. Stir over medium heat until cheeses are melted. Pour into fondue pot. Serve with bread cubes.

Makes 16 to 20 servings.

SNAPPY CHEESE FONDUE

1-1/2 cups (6 oz.) Tillamook Sharp Cheddar, shredded, at room temperature
1 Tablespoon butter, softened
1/2 teaspoon dry mustard
1/3 cup apple juice or flat beer, at room temperature
1/4 cup dairy sour cream

Beat together cheddar, butter and mustard. Gradually stir in apple juice until blended. Fold in sour cream sauce. Chill to blend flavors. Let stand at room temperature 30 minutes before serving.

Makes 1-1/2 cups.

TILLAMOOK EXTRA SHARP CHEESE SAUCE

3 Tablespoons butter
2 to 3 Tablespoons flour
Dash of salt
1-1/2 cups milk
1/2 to 1 pound Tillamook Extra Sharp Cheddar, grated
Dash of white pepper
Dash of garlic powder

Melt butter over low heat, add flour and cook for 3 to 5 minutes; do not let the flour brown. Add milk all at one time, stirring constantly. Continue cooking until sauce begins to thicken, stir in cheddar all at one time, using a wire whisk insures a creamy consistency. Add salt, pepper and garlic powder. Sauce is done when it is to the right consistency or thickness.

Note: Never leave this sauce on heat when you are not stirring, it will burn very easily, as all milk sauces will do.

CHEESE SAUCE

1 oz. Tillamook Medium Cheddar
2 Tablespoons butter
2 Tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon dry mustard
Few grains cayenne pepper
Few grains pepper
1 cup milk

Grate cheddar and set aside. Melt butter in a saucepan over low heat. Blend in flour, salt, dry mustard, cayenne pepper, and pepper. Heat until mixture bubbles. Remove from heat. Add milk gradually, stirring in. Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 minutes longer. Remove from heat. Cool sauce slightly. Add grated cheddar all at one time, stirring until cheddar is melted.

Makes 1 cup.

CHEESE SAUCE

2 Tablespoons butter
1/4 cup flour
1/2 teaspoon salt
2 cups milk
1/2 teaspoon prepared mustard
1-1/2 cups Tillamook Sharp Cheddar, cubed

Melt butter in a saucepan. Blend in flour and salt. Add milk slowly, stirring until smooth. Cook and stir until thickened. Add mustard and cheddar. Stir over low heat until cheddar melts. Keep warm. Do not boil.

Vegetables, Salads *and* Soups

SHRIMP CHEDDAR CHOWDER

2 cups thinly sliced onions
2 Tablespoons butter
2 Tablespoons flour
1-1/2 cups water
2 cups diced potatoes
1 cup sliced celery
1-1/2 teaspoons salt
1 pound cooked shrimp
2 cups milk
2-1/2 cups (10 oz.) Tillamook Sharp Cheddar, shredded

Cook onions in butter until tender; blend in flour. Stir in water, potatoes, celery and seasonings. Cover and simmer 20 minutes or until potatoes are tender. Add remaining ingredients; stir until cheese is melted.

Makes 6 to 8 servings.

SNOW SCENE CHOWDER

1 chicken bouillon cube
2 cups boiling water
2 cups diced potatoes
1/2 cup sliced carrots
1/2 cup sliced celery
1/4 cup chopped onion
1-1/2 teaspoons salt
1/4 teaspoon pepper
1/4 cup butter
1/4 cup flour
2 cups milk
2-1/2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1 cup diced cooked chicken

Dissolve bouillon cube in water; add vegetables and seasonings. Cover; simmer 10 minutes. Do not drain. Make white sauce with butter, flour and milk; add to vegetables. Add cheddar; stir until melted. Add chicken and undrained vegetables. Heat; do not boil.

Makes 6 to 8 servings.

QUICK VEGETABLE-EGG SOUP

1 cup thinly sliced onion
1 cup peeled and thinly sliced carrots
1/8 teaspoon garlic powder
2 Tablespoons butter
4 cups beef broth or 3 cans (10-1/2 oz.) condensed beef bouillon soup, undiluted
4 1/2-inch slices Italian or French bread, toasted and cubed
8 eggs
1/2 cup Tillamook Sharp Cheddar or Monterey Jack, shredded

Saute onion and carrots with garlic powder in butter, 2 to 3 minutes. Add beef broth; bring to a boil. Reduce heat, cover and simmer 10 minuts. While broth is simmering, place bread cubes into 4 soup bowls. Break eggs, one at a time, into a small dish; then ease each egg into simmering broth, tipping dish into the water's surface. Simmer 3 to 5 minutes, depending on desired firmness. Pour approximately 1-1/2 cups soup into each bowl. Place 2 poached eggs into each bowl. Sprinkle with cheese.

EGG CHOWDER

2 cups cubed, raw potatoes
1 can (10-3/4 oz.) chicken broth
1/3 cup butter
1/4 cup flour
2 cups 2% milk
1 can (16 oz.) whole kernel corn, with liquid
1 can (16 oz.) green beans, with liquid
1/4 cup chopped pimento
1 small onion, sliced in rings
1/4 teaspoon pepper
1 bay leaf
3/4 cup Tillamook Medium Cheddar, diced
9 eggs, hard-cooked and sliced
Salt to taste

Simmer potatoes in chicken broth, covered, until just tender, about 10 minutes. Melt butter in a 3-quart saucepan over low heat. Stir in flour; cook until bubbly. Add milk; cook, stirring constantly, until smooth and thickened. Add potatoes, corn and beans, including liquid, pimento, onion, pepper and bay leaf. Add cheese, eggs and salt just before serving.

Makes 6 servings.

HAM 'N BEAN CHOWDER

1 pound dry Great Northern beans
2 quarts water
1 can (16 oz.) tomatoes, chopped
2 cups chopped onion
1/2 cup chopped celery
2 teaspoons minced garlic
2 whole cloves
1 bay leaf
1/4 teaspoon pepper
3 cans (10-3/4 oz. each) condensed chicken broth
1 ham shank (4 pounds)
2 cups (10 oz.) Tillamook Sharp Cheddar, shredded

Wash beans. Cover beans with water in 6-quart saucepot; bring to a boil; boil 2 minutes. Remove from heat. Cover; let stand 1 hour. Drain, reserving liquid. Return beans to saucepot; add 4 cups reserved liquid, tomatoes, onion, celery, garlic, cloves, bay leaf and pepper. Combine chicken broth with enough water to measure 6 cups. Add to saucepot with ham. Bring to a boil. Cover; simmer 2 to 2-1/2 hours or until ham is tender. Remove ham, bay leaf and cloves. Cut meat off bone; return meat to soup. Skim off fat. Bring soup to serving temperature. Add cheese; stir until melted. Garnish with parsley, if desired.

Makes 4 quarts.

CREAMY CHEDDAR SOUP

2/3 cup coarsely shredded carrot
2/3 cup thin celery slices
1/4 cup chopped onion
1/4 cup butter
1/4 cup flour
1 teaspoon salt
Dash of pepper
4 cups milk
1 cup cooked ham cubes
2 cups (10 oz.) Tillamook Sharp Cheddar, shredded

Saute vegetables in butter; blend in flour and seasonings. Gradually add milk; stir in ham. Cook, stirring constantly, until mixture boils and thickens. Add cheese; stir until melted.

Serves 4 to 6.

CHEDDAR CHOWDER

6 thick-sliced bacon strips
1/4 cup chopped onion
1/3 cup all-purpose flour
1 quart milk
2 cups half-and-half or light cream
4 cups Tillamook Sharp Cheddar, shredded (1 pound)
1/2 teaspoon garlic juice
1/2 teaspoon dry mustard
1 teaspoon salt
1/4 teaspoon white pepper
2 Tablespoons dried parsley leaves
3/4 cup plain croutons

In a 4-quart pot, cook bacon until crisp. Drain on paper towels; set aside. Reserve about 3 Tablespoons bacon drippings in pot. Add onion. Saute over low heat until tender but not browned. Gradually stir in flour until mixture bubbles and thickens. Stir in milk and cream a little at a time until cheese melts and mixture is smooth. Ladle 1 cup of the soup into a small bowl. Stir in garlic juice, dry mustard, salt, white pepper and parsley leaves. Return to soup in pot, stirring to combine. Simmer 5 minutes. Do not boil. Crumble cooked bacon. Combine with croutons in a small bowl. Ladle soup into soup bowls. Top each serving with about 1 Tablespoon bacon-crouton mixture. Serve immediately.

Makes 6 to 8 servings.

CHEESE 'N ALE SOUP

2/3 cup shredded carrots
1/4 cup chopped onion
1/4 cup butter
1/4 cup flour
3 cups milk
2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1/2 cup ale or beer
Dash of salt and pepper

Cook carrots and onion in butter until tender; blend in flour. Stir in milk; cook until thickened. Add cheese; stir until melted. Blend in ale or beer and seasonings; heat.

Makes 6 servings.

BEER CHEDDAR SOUP

1-1/2 cubes butter
3/4 cup celery, finely chopped
3/4 cup shredded carrots
1 medium onion, chopped
3/4 teaspoon dry mustard
2/3 cup flour
2 cups chicken stock or broth, chilled
2 cups milk
10 oz. Tillamook Sharp Cheddar, grated
1/2 cup Parmesan cheese, grated
1 bottle beer, or 1-1/2 cups sauterne
1 Tablespoon chicken stock base
1/2 teaspoon MSG
Seasoning salt and pepper, to taste

Saute vegetables in the butter until tender. Mix mustard into the flour, then into the cold chicken broth. Add milk, stir into vegetables. Heat to warm and stir in the cheeses. Add the beer and all seasonings but salt. Simmer 10 to 15 minutes. Add salt and pepper to taste.

Garnishes: Sprinkle buttered melba rounds with seasoning salt and Parmesan cheese. Broil 1 to 2 minutes.

Separate onion slices into rings and saute lightly.

The soup may also be served with freshly grated Parmesan cheese sprinkled on top or a few croutons.

QUICK POTATO CHEDDAR SOUP

2 Tablespoons onion flakes
2 chicken bouillon cubes
1/4 teaspoon garlic powder
1-1/4 cups potato flakes
1-1/2 cups milk
1 teaspoon Worcestershire sauce
1 cup Tillamook Medium Cheddar, shredded
4 slices bacon, fried and crumbled
2 Tablespoons minced parsley

Combine 2-1/2 cups water, onion flakes, bouillon and garlic powder in saucepan. Bring to a boil; simmer 5 minutes or until bouillon is dissolved. Stir in potato flakes. Slowly stir in milk. Add Worcestershire sauce, cheese and bacon. Cook on low heat, stirring constantly, until cheese is melted; do not boil. Garnish each serving with parsley. Serve hot.

HEARTY BEAN SOUP

1 pound dried red kidney beans
2 quarts water
2-1/2 cups chopped onion
6 carrots, cut into 1/2-inch slices
2 cups water
1 can (12 oz.) tomato paste
1 Tablespoon chili powder
1 Tablespoon salt
1-1/2 teaspoons garlic powder
1/4 teaspoon pepper
10 oz. Tillamook Monterey Jack, cubed

Rinse beans. Cover with 2 quarts water in a large kettle. Bring to a boil; boil 2 minutes. Cover; let stand 1 hour. Uncover and bring to boil. Cover and simmer 45 to 50 minutes or until beans are tender. Stir in vegetables, 2 cups water, tomato paste and seasonings; cover and simmer 30 to 35 minutes, or until carrots are tender. Stir cheese into hot soup just before serving.

Makes 3 quarts.

CHEDDAR VEGETABLE STEW

2 cups chopped potatoes
4 carrots, cut into 1-inch pieces
4 stalks celery, cut into 1-inch pieces
1-1/4 teaspoons salt
1 bay leaf
1/4 teaspoon pepper
1-1/2 cups boiling water
3 Tablespoons butter
3 Tablespoons flour
1 cup tomato juice
2-1/2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1 can (8 oz.) small whole onions, drained

Add potatoes, carrots, celery and seasonings to water. Cover; simmer 20 minutes or until vegetables are tender. Melt butter, blend in flour. Gradually add tomato juice; cook, stirring constantly, until thickened. Add cheddar, stir until melted. Add undrained vegetables and onion to cheese sauce; stir until blended. Heat; do not boil.

Makes 4 to 6 servings.

PIONEER STEW

1 pound ground beef
1/2 cup chopped onion
1/2 cup chopped green pepper
1 can whole kernel corn
1 can kidney beans
1 can (1 pound) tomatoes
2 teaspoons chili powder
1 teaspoon salt
1 cup Tillamook Sharp Cheddar, shredded

Cook ground beef, onion and green pepper till meat is browned and vegetables are tender. Drain corn and beans. Add these and the tomatoes, and spices to meat, and simmer until liquid is reduced; may be 15 to 20 minutes. Stir in cheese and serve immediately.

CHEDDAR ZUCCHINI SOUP

4 strips bacon
1/2 cup finely chopped onion
1/4 cup chopped green pepper
2-1/2 cups zucchini, cut into 1/4-inch slices
1 Tablespoon chopped pimento
1 cup water
1/2 teaspoon salt
1/4 cup (1/2 stick) butter
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon pepper
2-1/2 cups milk
1/2 teaspoon Worcestershire sauce
1 cup (4 oz.) Tillamook Medium Cheddar, shredded

Cook bacon until crisp in skillet; set aside for garnish. Saute onion and green pepper in bacon fat until tender. Add zucchini, pimento, water and salt. Cover; bring to a boil, turn down to simmer and cook about 5 minutes or until zucchini is tender. Meanwhile, prepare cheese soup base. Melt butter in a 3-quart saucepan; blend in flour, salt and pepper. Remove from heat; stir in milk and Worcestershire sauce. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat; stir in cheese until melted. Return to low heat to finish melting cheese, if necessary (do not boil). Add vegetables with liquid to soup base. Heat to serving temperature. Garnish with crumbled bacon.

Serves 4.

SHRIMP AND RICE SALAD

Cook 1 cup rice and cool.

— — — — —

Add to rice:

1 head cauliflower (medium), cut in small pieces
6 green onions, sliced
12 green ripe olives, sliced
2 small cans or 1/3 pound small cooked shrimp
1 cup Tillamook Medium Cheddar, diced
1-1/2 teaspoons dill weed
1-1/2 teaspoons dry basil
1 teaspoon salt

— — — — —

Mix together:

3/4 cup mayonnaise
3/4 cup unflavored yogurt
2 teaspoons lemon juice (optional)

Stir mayonnaise mixture into salad ingredients. Chill covered at least 3 hours.

SALMON SALAD

1 pound piece of salmon
1 cup sour cream
1/2 cup chili sauce
1 Tablespoon lemon juice
4 teaspoons horseradish
1 to 2 tomatoes
1 avocado
1 cucumber
Lettuce
3/4 cup Tillamook Sharp Cheddar, shredded

Poach salmon, drain and chill. Combine sour cream, chili sauce, lemon juice and horseradish. Refrigerate. Peel and slice tomatoes, avocado and cucumber. At serving time, tear lettuce into small pieces and put into bowl. Flake salmon into the bowl and add the tomatoes, avocado, cucumber and cheddar. Add the sour cream mixture and toss.

Makes 4 servings.

Note: If preparing avocado ahead, sprinkle it with lemon juice and salt to prevent discoloration.

SALMON MACARONI SALAD

2 cups seashell macaroni
1 can (7-3/4 oz.) salmon
1/2 cup Tillamook Sharp Cheddar, grated
1/2 green pepper, chopped
1 cup mayonnaise
1/4 cup chili sauce
2 Tablespoons catsup
2 teaspoons horseradish
1 teaspoon celery seed
1/4 teaspoon salt

Cook macaroni according to directions on package. Drain and cool. Drain salmon, reserving liquid; flake. Add salmon, cheese and green pepper to macaroni. Combine mayonnaise, chili sauce, catsup, horseradish, salmon liquid, celery seed and salt. Add to macaroni. Mix well. Chill. Serve on lettuce. Garnish with lemon wedge and parsley.

Makes 6 servings.

AVOCADO TACO SALAD

1 head lettuce
4 tomatoes, chopped
4 oz. Tillamook Sharp Cheddar, grated
1 bag tortilla chips
1 large avocado, sliced
1 pound ground beef
1 can (15 oz.) kidney beans, drained
1/2 cup onion, chopped
1/4 cup water
3/4 cup sour cream
2 large avocados, mashed
2 teaspoons onion, grated
3 teaspoons Italian dressing, dry
1 teaspoon chili powder

Tear lettuce into bite-size pieces. Toss lettuce, tomatoes, cheese, chips and avocado slices. Chill. Brown meat. Drain. Add kidney beans and onion. Cool if you prefer, or add directly to lettuce. Mix water and sour cream together. Mash avocados and add to sour cream along with grated onion, chili powder, and dressing. Toss with salad.

Makes 4 to 6 servings.

TILLAMOOK TACO SALAD

1 pound ground beef
1 medium-sized onion
1 package taco seasoning mix
Tossed green salad, for 4
1/2 pound Tillamook Sharp Cheddar, grated
2 medium tomatoes, diced
1/2 pint sour cream
1 small can sliced black olives (optional)
1 bag taco chips
1 bottle hot taco sauce

Make up your tossed salad, add whatever you wish, or just use chopped lettuce; set aside. Brown ground beef and onion; drain well; put back in pan on warm temperature, stir in taco seasoning mix; set aside. Arrange a handful of chips in a salad bowl, place a handful of tossed salad on top of chips, then the ground beef. Sprinkle tomatoes around the edge of the salad. Put a large Tablespoonful of sour cream on top of salad and sprinkle with sliced olives. Serve with taco sauce and additional sour cream for the dressing.

Serves 4.

MAIN DISH TACO SALAD

1 head lettuce
1 to 1-1/2 pounds ground beef
1 can kidney beans, drained
1 large onion, chopped
2 to 3 tomatoes, diced
1/2 pound Tillamook Sharp Cheddar, grated
1 cup crushed taco flavored taco chips

Clean lettuce and break into bite-size pieces and drain. Brown ground beef with half of the onion; drain. Add kidney beans, turn heat to warm. Prepare the remaining ingredients and place in individual bowls. Each person may build their own salad starting with lettuce, then ground beef mixture, etc. Dress with favorite dressing or dairy sour cream. Serve with French bread or dinner rolls.

CHEDDAR-VEGETABLE SALAD MOLD

1 package (3 oz.) lemon flavor gelatin
1 cup boiling water
3 Tablespoons white vinegar
1 Tablespoon prepared horseradish, drained
3 dashes liquid hot pepper sauce
1 can (1 pound) small peas, drained
1 cup chopped celery
1 cup shredded carrot
1/2 cup Tillamook Sharp Cheddar, finely diced
1 cup evaporated milk

Dissolve gelatin in boiling water. Add vinegar, horseradish and hot pepper sauce. Cool. Add drained peas, celery, carrot and cheese. Blend gently but thoroughly. Stir in evaporated milk. Spoon into a lightly oiled 6-cup ring mold. Chill until set, about 3 to 4 hours.

Makes 8 servings.

CONTINENTAL POTATO SALAD

Potato Salad:
3 cups diced cooked potatoes (4 to 5 medium-sized)
4 strips bacon, cooked and crumbled
1 cup Tillamook Sharp Cheddar
1/2 cup chopped celery
1/4 cup chopped green onion
1/4 cup chopped green pepper
Dressing:
1 cup dairy sour cream
3 Tablespoons tarragon vinegar
1 Tablespoon sugar
1 teaspoon salt
1/4 teaspoon dry mustard
4 green peppers

For salad, toss together potatoes, bacon, cheese, celery, onion and pepper. For dressing, combine sour cream, vinegar, sugar, salt and mustard. Add dressing to salad; toss only until blended. Make zigzag cuts around the center of each green pepper, remove the seeds and membranes. Make six vertical cuts around each green pepper half to give a flower effect. Fill each cup with about 1/2 cup potato salad.

Makes 8 servings.

CHEDDARY MACARONI SALAD

1 cup elbow macaroni
1 cup dairy sour cream
1/4 cup sweet pickle relish
1/4 cup dill pickle relish
1/4 cup chopped green pepper
1/4 cup chopped green onion
3 Tablespoons vinegar
2 teaspoons prepared mustard
2 cups (10 oz.) Tillamook Sharp Cheddar, cubed
1 pound salami, cut into 1/2-inch cubes

Cook macaroni according to package directions; drain. Toss macaroni with sour cream, pickle relishes, green pepper, onion, vinegar and mustard. Fold in cheese and salami. Chill to blend flavors.

Makes 8 servings.

CHEDDARY POTATO SALAD

12 cups diced cooked potatoes
2 cups sliced celery
8 hard-cooked eggs, chopped
4 cups (1 pound) Tillamook Sharp Cheddar, shredded
3/4 cup sliced green onion
2 cups mayonnaise
1 Tablespoon mustard
1 teaspoon salt
1/4 teaspoon pepper

Combine potatoes, celery, eggs, cheese and onion; mix lightly. Add combined mayonnaise, mustard and seasonings; mix lightly. Chill.

Makes 18 to 24 servings.

MONTEREY PEA SALAD

1 can (16 oz.) green peas, drained
2 hard-cooked eggs, chopped
2 Tablespoons sweet pickle relish
1/2 teaspoon onion salt
Dash of pepper
1/4 pound Tillamook Monterey Jack, cubed
1/4 cup mayonnaise

Combine all ingredients; mix lightly.

Makes 4 to 6 servings.

EGG AND CHEDDAR SALAD BOWL

1 bunch watercress
1 bunch chicory
1 head lettuce
4 hard-cooked eggs
1 carrot, cut into sticks
1 cucumber, sliced
1/4 pound Tillamook Medium Cheddar, cut into sticks
French dressing

Break greens into pieces; cut eggs into wedges. Combine all ingredients.

Makes 6 servings.

SALAD OLE

3 cups iceberg lettuce chunks
1 tomato, chopped
1 avocado, peeled, cubed
1 cup (4 oz.) Tillamook Sharp Cheddar
1/4 cup chopped onion
Catalina French dressing
1 cup corn chips

Combine lettuce, tomato, avocado, cheese, onion, and enough dressing to moisten; toss lightly. Serve topped with corn chips.

Makes 6 servings.

STAR-BRIGHT ASPIC

2 packages (3 oz. each) lemon gelatin
1 cup boiling water
1 can (24 oz.) V-8 or vegetable juice cocktail
2 Tablespoons vinegar
1 teaspoon Worcestershire sauce
1/4 cup Tillamook Sharp Cheddar
1/2 cup sliced, stuffed olives (optional)
Salad greens

In a bowl, dissolve gelatin in boiling water. Stir in juice, vinegar and Worcestershire sauce. Chill until slightly thickened. Fold in cheese and olives. Pour into a 6-cup mold. Chill 4 hours or until firm. Unmold on crisp salad greens.

Makes 5 cups.

EGG AND CHEDDAR SALAD LOAF

8 hard-cooked eggs
1/2 pound Tillamook Medium Cheddar
8 crackers
1 small can pimiento
6 sweet pickles
1 clove garlic, cut
Salt
Mayonnaise or salad dressing

Chop first 5 ingredients in a bowl rubbed with garlic. Add seasonings and enough mayonnaise to bind ingredients together. Press into a paper-lined pan and chill. Serve in squares or slices on lettuce as a salad, as a sandwich slice, or on canapes. It is also attractive heaped into a small bowl from which guests may spread their own.

Serves 8.

WINTER SALAD

2 cups Tillamook Medium Cheddar, freshly grated
24 marshmallows, cut into quarters
1/4 cup green maraschino cherries, cut fine
1 small can crushed pineapple, drained
1 cup mayonnaise
1 cup heavy cream, whipped
Watercress
8 green pepper rings

Combine all ingredients, except watercress and pepper rings, in mixing bowl and toss lightly together until blended. Spread in large shallow pan or turn into individual molds. Chill overnight or until firm. Cut into squares or unmold, and serve on individual beds of watercress. Top each serving with a thin green pepper ring and serve at once.

Serves 8.

CHEDDAR DRESSING

1/4 cup milk
1/2 cup mayonnaise
1/4 cup Tillamook Sharp Cheddar, finely shredded
1/4 teaspoon Worcestershire sauce

Blend milk with mayonnaise. Mix in cheese and Worcestershire sauce. Chill. Serve with mixed green salad, citrus, egg or fish salad.

Makes 3/4 cup.

CHEDDAR FRENCH DRESSING

1/2 cup salad oil
1/4 cup white vinegar
1/8 cup granulated sugar
1/4 cup catsup
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon dry mustard
2 Tablespoons grated onion
1 cup Tillamook Sharp Cheddar, grated

Combine all ingredients and mix well. Let stand 30 minutes before serving to let flavors blend.

Makes 1-1/2 cups.

CHEESE APPLE SALAD

1 teaspoon fresh lemon juice
1/4 teaspoon salt
3/4 cup dairy sour cream
2 medium tart apples
1/2 cup Tillamook Sharp Cheddar, shredded
1/2 cup Swiss cheese, diced
1/2 cup chopped celery
1/3 cup halved, seeded red grapes
1/4 cup coarsely chopped walnuts
Salad greens

Blend lemon juice and salt into sour cream. Chill. Cut unpared apples into thin slices; sprinkle with additional lemon juice. (For a more colorful salad, use a combination of red and green apples.) Add Cheddar and Swiss cheese, celery, grapes and walnuts; toss together. Just before serving, fold in sour cream to blend. Serve on salad greens, garnished with apple slices and grapes, if desired.

Makes 4 servings.

FRUIT-CHEESE SALAD

4 medium apples, unpeeled and diced
1 medium banana, sliced
1/2 teaspoon salt
3 Tablespoons lemon juice
2 Tablespoons orange juice
1 cup drained pineapple tidbits
1/4 pound Tillamook Monterey Jack
1-1/2 cups green seedless grapes
1/2 cup coarsely chopped pecans
1 cup cottage cheese
1/4 cup dairy sour cream
Salad greens

Sprinkle apples and banana with salt, lemon juice and orange juice. Add pineapple, Monterey Jack cheese, grapes and pecans. Blend together cottage cheese and sour cream. Add to fruit mixture; toss lightly. Spoon onto crisp salad greens.

Makes 6 servings.

TILLAMOOK CHEDDAR-PINEAPPLE SALAD

Dissolve **one envelope Knox gelatin** in **one cup cold water.** Heat **one cup of crushed pineapple** with **2/3 cup sugar.** Bring to a boil and combine with gelatin mixture. Cool slightly until beginning to thicken.

Add:

1/2 cup mayonnaise
1/2 cup nuts
1/2 cup Tillamook Medium Cheddar, grated (a little more cheese, if you like)
Pinch of salt

— — — — —

Whip:

1/2 pint of cream and fold into above recipe. Chill thoroughly.

PINEAPPLE-CHEDDAR PICNIC SALAD

1 can (20 oz.) crushed pineapple
1 can (8-1/4 oz.) crushed pineapple
4 cups liquid
2 packages (3 oz. each) lime flavor gelatin
1 package (3 oz.) lemon flavor gelatin
1 package (8 oz.) cream cheese, softened
1 cup dairy sour cream
1-1/2 cups (6 oz.) Tillamook Medium Cheddar, shredded
1-1/2 cups cottage cheese

Drain pineapple, reserving syrup. Add water to pineapple syrup to make 4 cups. Heat 2 cups liquid to boiling point. Pour boiling liquid over gelatins; stir to dissolve. Gradually beat hot gelatin mixture into softened cream cheese. Add remaining 2 cups liquid; chill until partially set. Whip sour cream until doubled in volume (about 5 minutes with electric mixer at highest speed) in a chilled bowl with chilled beaters. Add cheddar, cottage cheese and pineapple to gelatin. Fold in whipped sour cream. Turn into 13x9-inch baking pan, chill until firm. Cut and serve on salad greens.

Makes 16 servings.

MOLDED CHEDDAR SALAD

1 package lemon gelatin
2 cups boiling water
1/2 cup heavy cream, whipped
1 cup chopped nuts
1 cup Tillamook Medium Cheddar, grated
1 cup canned crushed pineapple
1/2 cup sliced stuffed olives

Dissolve gelatin in boiling water and chill until it begins to thicken. Whip until fluffy and fold in next 5 ingredients. Pour into a ring mold and chill until firm. Fill center with fresh pineapple or any other fresh fruit or dressing.

Serves 8.

GREEN BEAN CASSEROLE

3 packages frozen string beans
1 small onion, chopped
1/3 cup butter
1/4 cup flour
2 cups milk
3/4 cup Tillamook Sharp Cheddar, shredded
1/8 teaspoon Tabasco sauce
2 teaspoons soy sauce
1 teaspoon salt
1/4 teaspoon pepper
1 can (4 oz.) water chestnuts, drained and sliced
1 can mushrooms, drained
1/3 cup almonds, sliced

Cook beans as directed on the package. In another pan, saute onions in butter. Add flour and blend. Add milk and cheddar, and cook until thickened, stirring constantly. Add seasonings, mushrooms, and water chestnuts. Mix with drained beans in a casserole. Sprinkle almonds on top and bake uncovered for 30 minutes at 375°.

BROCCOLI WITH CHEDDAR SAUCE

1-1/2 to 2 pounds broccoli; or 2 packages frozen broccoli spears, cooked and drained
Cheddar Sauce:
3 Tablespoons butter
2 Tablespoons flour
1 cup milk
1/4 teaspoon onion salt
1/4 teaspoon salt
1/8 teaspoon white pepper
1 cup Tillamook Medium Cheddar, grated

Melt butter. Add flour and stir-cook for 1 minute. Add milk slowly and cook until mixture thickens. Add seasonings and cheddar, cook until cheddar melts. Pour over broccoli.

BAKED BROCCOLI AND ONIONS

2 packages frozen broccoli spears; or 2 pounds fresh broccoli
1 can (16 oz.) small onions, drained
1/4 cup butter
1/3 cup flour
1 cup milk
1/2 cup consomme
1/2 cup white wine (or onion liquid may be used)
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup Tillamook Sharp Cheddar, grated
1/3 cup slivered almonds

Cook broccoli according to directions on package and drain. Place broccoli and onions in a shallow baking dish. Melt butter; stir in flour. Add milk and consomme slowly, stirring constantly. Cook over low heat until it bubbles. Remove from heat; add wine, salt and pepper. Pour over the vegetables. Sprinkle top with almonds and cheddar. Bake uncovered for 25 minutes at 375°.

Sauce may also be used for asparagus or cauliflower.

CHEESE BARBECUED POTATOES

2 cups Tillamook Sharp Cheddar, shredded
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/3 cup milk
2 Tablespoons barbecue sauce
1/4 teaspoon oregano
1/4 teaspoon salt
1/8 teaspoon pepper
4 cups thinly sliced potatoes
1/2 teaspoon paprika

Combine 1-1/2 cups cheddar, soup, milk, barbecue sauce and seasonings; mix well. Stir in potatoes. Pour potato mixture into buttered 11-3/4 x 7-1/2-inch baking dish. Cover with aluminum foil; bake in preheated 350° oven 45 minutes. Remove foil; bake 15 minutes longer. Sprinkle with remaining cheddar and paprika. Return to oven to melt.

Makes 4 to 6 servings.

BAKED POTATO TOPPER

1/2 pound lean ground beef
1/2 cup taco sauce
1 cup Tillamook Sharp Cheddar, shredded
1/3 cup crushed corn chips
4 Basic Baked Potatoes

Saute ground beef until brown in small skillet; drain fat. Stir taco sauce into beef. Open potatoes; fluff insides with fork. Spoon half of the mixture over each potato. Sprinkle with cheddar and chips. Serve with additoinal taco sauce, if desired.

GOLD COAST POTATOES

4 large baking potatoes
1-1/2 cups Tillamook Sharp Cheddar, shredded
1/4 cup milk
1/4 cup mayonnaise
1 egg
1/2 teaspoon salt
Dash of pepper
Green onion slices
Crisply cooked bacon slices, crumbled

Cut lengthwise from top of each potato; scoop out center to form a shell. Mash potatoes, add 1 cup cheddar, milk, mayonnaise, egg and seasonings. Beat until fluffy; fill shells, place on cookie sheet. Bake at 350°, 15 minutes. Top with remaining cheddar, onion and bacon; continue baking 15 minutes.

Makes 4 servings.

PARTY POTATOES

8 large baked potatoes, hot
1/2 pound Tillamook Sharp Cheddar, grated
1 pint sour cream
1 cup thinly sliced green onion
1 teaspoon salt
1/4 teaspoon pepper
2 Tablespoons minced parsley

Preheat oven to 350°. Lightly grease a 3-quart souffle or straight-sided baking dish. While potatoes are hot, cut in half lengthwise, carefully remove all pulp. Use skins for Twice-Baked Potato skins. Combine potato pulp and cheddar in large bowl; beat until smooth. Add sour cream, onion, salt and pepper. Spoon into prepared dish. Baked, uncovered, 40 minutes or until puffed and lightly browned. Garnish with parsley. Serve hot.

SCALLOPED POTATOES

3 medium potatoes, washed, peeled and sliced
3/4 teaspoon Italian herb seasoning
1/2 teaspoon salt
1/2 teaspoon instant beef bouillon granules
1/8 teaspoon pepper
2 Tablespoons butter
1/2 cup Tillamook Sharp Cheddar
2 Tablespoons grated Parmesan cheese
1/4 teaspoon paprika

Preheat oven to 350°. Grease an 8-inch round baking dish. Arrange potatoes on bottom of dish. Combine 1/2 cup water, Italian seasoning, salt, bouillon and pepper in small bowl; pour over potatoes. Dot with butter. Cover with aluminum foil. Bake 40 to 45 minutes, or until potatoes are tender. Remove foil. Sprinkle with cheddar, parmesan and paprika. Bake, uncovered, 8 to 10 minutes, or until cheeses are melted. Serve hot.

Makes 4 to 6 servings.

STUFFED BAKED POTATOES

2 large baking potatoes
1 cup (1/2 pint) sour cream
2 Tablespoons butter
1/2 teaspoon salt
Freshly ground pepper
2 Tablespoons minced green onion, if desired
Salt
Tillamook Medium Cheddar, grated

Bake potatoes at 375° for 1 hour. Remove potatoes when tender and reduce oven heat to 350°. Slice potatoes in half lengthwise. With a potholder protecting your palm, cup a potato half in your hand. Gently scoop insides of potato into a bowl, leaving just enough pulp next to potato skin to keep it from breaking. Repeat with remaining potato halves. Set aside potato skins. To the insides of the potatoes, add sour cream, butter, 1/2 teaspoon salt, pepper and green onion, if desired. Blend with fork until well-mixed but not necessarily smooth. Add salt as desired. Fill shells to heaping with potato mixture. Place on baking sheet and sprinkle with grated cheddar. Potatoes may be refrigerated at this time for up to 24 hours. Bake 10 to 15 minutes, or longer if refrigerated. Brown cheddar under broiler, if desired.

Makes 4 servings.

SPUDZAGNA

1-1/2 pounds bulk Italian sausage, crumbled
1 medium onion, chopped
2 teaspoons seasoned salt
1/2 teaspoon pepper
1 can (14-1/2 oz.) stewed tomatoes, drained
1 can (10-3/4 oz.) tomato puree
1 teaspoon garlic powder
1/2 teaspoon hot pepper sauce
1 cup Mozzarella cheese, shredded
1 cup Tillamook Medium Cheddar, shredded
5 medium potatoes, washed, peeled, and thinly sliced
1-1/2 cups Ricotta cheese
1/2 cup grated Parmesan or Romano cheese

Combine sauce, onion, salt and pepper in a large skillet; cook on moderate heat for 10 minutes, or until sausage is no longer pink. Drain; set aside. Combine tomatoes, tomato puree, garlic powder and hot pepper sauce in small bowl; set aside. Combine mozzarella and cheddar in another small bowl; mix lightly. Preheat oven to 350°. Arrange one-third of potatoes over bottom of 9x13-inch baking dish. Spread meat mixture evenly over potatoes. Spoon on half of the tomato mixture. Sprinkle with one-third of the cheese mixture. Arrange one-third of the potatoes on top; pack down firmly. Spoon on remaining tomato mixture. Spread ricotta cheese on top. Sprinkle with one-third of the cheese mixture. Cover evenly with remaining potatoes. Sprinkle with remaining cheese mixture. Sprinkle with Parmesan cheese. Pack down firmly. Bake 60 minutes, or until potatoes are tender and top is golden brown.

CHEESY LEMON VEGETABLES

3 Tablespoons butter
2 Tablespoons flour
1/4 teaspoon dry mustard
1/8 teaspoon salt
1/8 teaspoon paprika
1 cup milk
1 cup Tillamook Medium Cheddar, shredded
Juice of 1/2 lemon
2 packages (10 oz. each) frozen peas or chopped spinach, cooked and well-drained

Melt butter in saucepan; stir in flour, mustard, salt and paprika. Gradually add milk, stirring until mixture begins to thicken. Add cheddar; stir until melted. Stir in lemon juice and peas; heat thoroughly.

POTATOES AU GRATIN

6 potatoes
2 cups water
1 bouillon cube
1-1/2 cups White Sauce*
1 cup sour cream
6 green onions with some tops
1 cup Tillamook Sharp Cheddar, grated
Paprika

Boil potatoes in water and bouillon cube until tender. Peel and slice. Combine White Sauce with sour cream and green onions. Alternate layers of potatoes and sauce in a buttered casserole. Top with grated cheddar and sprinkle with paprika. Bake uncovered for 30 minutes at 350°.

Serves 6.

White Sauce:
3 Tablespoons butter
3 Tablespoons flour
1-1/2 cups milk
1 teaspoon salt

Melt butter, add flour and stir. Pour milk in slowly and stir until thickened. Add salt.

TWICE-BAKED POTATOES

6 baker-sized potatoes
1/2 pound bacon, fried and crumbled
1/2 pound Tillamook Sharp Cheddar, grated
1 pint sour cream
3 Tablespoons butter
1/2 cup diced green onion, or chives
Dash of salt
Pepper to taste
Garlic powder

Wash potatoes well, rub each with butter, put in to bake at 375° for 1 hour or until tender. When potatoes are done, cut them in half. Using a teaspoon, scrape the inside out into a large mixing bowl. Set potato skins aside for stuffing. Mix potato with bacon and remaining ingredients. Fill potato skins with mixture and arrange on cookie sheet, sprinkle with more grated cheddar, bacon bits, or whatever you like. Bake again just long enough to reheat and melt cheddar, 350° for 20 minutes. Serve immediately.

ZUCCHINI AND TOMATO CASSEROLE

2 cups sliced zucchini
1 cup thinly sliced onion
2 small tomatoes, sliced
1/3 cup fine bread crumbs
Salt and pepper
1 tomato, cut in wedges
1/2 cup Tillamook Medium Cheddar, grated

Preheat oven to 375°. In a 1-1/2-quart casserole, layer half each of the zucchini, onion, tomatoes and bread crumbs; sprinkle with salt and pepper. Repeat layers. Top with tomato wedges; cover and bake for 1 hour. Uncover; sprinkle with cheddar, return to oven until cheddar melts.

CRANBERRY CHEDDAR BAKED YAMS

4 medium-sized yams
3 Tablespoons butter
1 cup canned whole cranberry sauce
1 cup Tillamook Sharp Cheddar, diced
3/4 teaspoon salt
Dash freshly ground pepper

Preheat oven to 350°. Bake yams for 45 to 55 minutes, or until tender. Scoop pulp from shells and mash with butter; beat until light and fluffy. Fold in cranberry sauce, cheddar, salt and pepper. Spoon yam mixture lightly into shells. Bake for 30 minutes.

CHEESED POTATO CRISPS

1/4 cup butter
5 medium baking potatoes, pared, cut lengthwise into 1/4-inch slices
Salt
1-1/2 cups Tillamook Sharp Cheddar, shredded
2 cups crushed corn flakes
Paprika

Preheat oven to 350°. Melt butter in 15-1/2 x 10-1/2 x 1-inch baking pan. Arrange potatoes in single layer in pan, turning once to coat both sides with butter. Sprinkle with salt, then with cheddar. Top with crushed corn flakes; sprinkle with paprika. Bake 25 minutes or until fork tender.

CHANTILLY POTATOES

3 cups mashed potatoes
1/2 cup heavy cream, whipped
1/3 cup Tillamook Sharp Cheddar, grated

Season potatoes well and pile into buttered baking dish. Top with whipped cream and sprinkle with grated cheddar. Bake in very hot oven (450°) until cheddar is melted and the top is slightly browned.

Serves 6.

BAKED POTATOES AND CARROTS

2 medium potatoes
2 carrots
1/2 cup chopped cooked ham
1 Tablespoon minced green pepper
1 teaspoon minced onion
2 cups Thin White Sauce
1/2 cup Tillamook Sharp Cheddar, grated

Scrape potatoes and carrots and cut into small cubes. Mix with remaining ingredients except cheddar and place in buttered casserole. Cover with cheddar and bake in moderate oven (350°), 1-1/4 hours, adding more milk if necessary.

Serves 4.

SUPREME STUFFED POTATOES

4 medium potatoes
1/2 cup Tillamook Medium Cheddar, grated
2 Tablespoons butter
1 teaspoon minced parsley
1/4 cup minced celery
1/4 cup blanched almonds, chopped
1 cup Thick White Sauce
Salt and pepper
Paprika

Bake potatoes in hot oven (425°) 45 minutes or until tender. Cut into halves, scoop out the inside and mash. Add remaining ingredients, beat until fluffy and season with salt, pepper and paprika. Pile mixture into shells and reheat in oven until lightly browned. Garnish with sprinkle of paprika.

BROCCOLI CASSEROLE

2 packages (10 oz. each) frozen chopped broccoli
1 can (10-3/4 oz.) cream of mushroom soup
1 cup mayonnaise
2 Tablespoons onion, grated
1 cup Tillamook Sharp Cheddar, grated
2 eggs, beaten
Cheese cracker crumbs

Cook broccoli for 5 minutes, drain, then steam for 10 minutes. Combine soup, mayonnaise, onion, cheddar and eggs; add broccoli. Put in greased 1-1/2-quart casserole. Top with crumbs. Bake at 400° for 30 minutes. Better if made a day ahead, but baked just before serving; add crumbs just before baking.

BROCCOLI AU GRATIN

4 cups broccoli, cut into 1-1/2-inch pieces
1 jar (4 oz.) pimento, cut in strips
1 cup thinly sliced celery
1 can (10-3/4 oz.) condensed cream of mushroom soup
3/4 cup dairy sour cream
1/2 teaspoon salt
1/2 cup Tillamook Sharp Cheddar, shredded
1/2 cup coarse bread crumbs

Cook broccoli in boiling water until crisp and tender; drain well. Spoon broccoli, pimento and celery into buttered 1-1/2-quart casserole. Combine soup, sour cream and salt; pour over broccoli mixture. Bake in preheated 350° oven, 20 to 25 minutes, or until thoroughly heated. Top with combined cheddar and bread crumbs. Return to oven until cheddar begins to melt.

Makes 6 to 8 servings.

BLUSHING CAULIFLOWER

1 medium cauliflower
1-1/2 cups tomato juice
1 Tablespoon salt
1/4 teaspoon pepper
3/4 cup Tillamook Sharp Cheddar, grated

Place whole cauliflower, stem up, in a pan; cover with the tomato sauce and seasonings. Cover and bring to boil, then simmer 10 minutes. Turn cauliflower over and simmer another 10 minutes, or until tender. Remove cauliflower and add the cheddar to the juice. Stir till cheese melts, then pour over the cauliflower and serve.

CORN BAKE

2 cans (17 oz. each) cream-style corn
2 eggs, beaten
2 cups Tillamook Sharp Cheddar, shredded
3/4 cup cornmeal
6 Tablespoons salad oil
1 teaspoon garlic powder
2 cans (4 oz. each) green chiles, chopped and seeded

Combine all ingredients. Pour into lightly buttered casserole. Bake at 375° for 45 minutes.

GREEN BEANS STANDBY

2 cans green beans
1 can cream of mushroom soup, undiluted
1/4 cup milk
1/2 cup Tillamook Sharp Cheddar, grated

Bring beans to a boil. Drain and place in a casserole. Combine soup and milk; mix with beans. Top with cheddar. Bake at 350° for 20 minutes, or until cheddar is bubbly.

Note: The beans do not have to be pre-heated. If you do not, allow 45 minutes cooking time.

ORIENTAL GREEN BEANS

2 packages frozen fresh-cut green beans
2 Tablespoons butter
3 Tablespoons onion, chopped fine
1 package (7 to 8 oz.) bean sprouts
1 small can water chestnuts, drained and sliced
1 can cream of mushroom soup, undiluted
2 teaspoons soy sauce
1/2 cup milk
3/4 cup Tillamook Sharp Cheddar, grated

Cook beans in salted water as directed on package. Drain and set aside. Melt butter in a pan and add onions, bean sprouts and chestnuts. Cover and cook about 4 minutes. Combine soup, soy sauce and milk. Arrange 1/2 of the beans in a greased 2-1/2 quart casserole or long baking dish. Add a layer of vegetables and soup mixture. Repeat layers, sprinkle with cheddar and bake uncovered for 25 minutes at 400°.

Serves 8.

BAKED BROCCOLI AND RICE

1 package frozen chopped broccoli
2 cups cooked rice
1/2 cup celery, chopped
1/2 cup onion, chopped
4 Tablespoons butter
1/4 teaspoon salt
1/8 teaspoon pepper
1 can cream of mushroom or cream of chicken soup, undiluted
1/2 cup milk
1 cup Tillamook Sharp Cheddar, grated

Cook and drain broccoli. Saute celery and onion in butter. Add salt and pepper. Mix soup, milk and cheddar well; add the other ingredients and lightly mix. Bake uncovered in a well-greased casserole or pan for 30 minutes at 350°.

Serves 5 to 6.

Variation: Substitute chopped spinach for broccoli. Add 6 slices bacon, cooked and crumbled.

CHEESY CELERY BAKE

4 cups celery, thinly sliced
4 Tablespoons butter
3 Tablespoons flour
1 teaspoon salt
1 cup milk
1 cup Tillamook Sharp Cheddar, grated
1 can (4 oz.) sliced mushrooms, drained
2 Tablespoons green pepper, chopped
2 Tablespoons pimento, chopped
1 cup soft bread crumbs
2 Tablespoons butter, melted

Cook celery in butter in a skillet until tender, about 5 minutes. Add flour, salt and milk and cook until sauce is thick. Add cheddar and stir until melted. Add mushrooms, peppers and pimento. Mix lightly and place in a greased baking dish. Cover with bread crumbs and melted butter. Bake uncovered 20 to 30 minutes at 350°.

COMPANY CAULIFLOWER

1 head cauliflower, broken up
1/2 cup mayonnaise
1-1/2 Tablespoons prepared mustard
1/4 teaspoon salt
6 slices bacon, cooked and crumbled
1 cup Tillamook Sharp Cheddar, grated
Paprika

Cook cauliflower until tender. Do not over cook. Drain well. Place in a long baking dish. Combine mayonnaise, mustard and salt, and spread over cauliflower. Sprinkle bacon and cheddar on top. Garnish with paprika. Bake uncovered for 10 minutes at 350°.

PAN OF GOLD (CORN)

Saute:
2-1/2 oz. chipped beef, or 6 slices bacon; torn in small pieces
2 Tablespoons butter
2 Tablespoons onions, chopped
1 Tablespoon green pepper, chopped
Add:
1 Tablespoon flour
3/4 cup milk
1 can cream-style corn
1/2 cup Tillamook Medium Cheddar, grated

Ready to serve, or bake in a casserole 10 to 15 minutes at 350°.

CRISPY CORN BAKE

18 Ritz crackers, crushed
1 can whole kernel corn (2 cups), drained
1 can cream of mushroom soup, undiluted
1/4 cup milk
1 cup Tillamook Medium Cheddar, cubed

Crush crackers and put into a square, greased glass baking dish. Spread corn on top. Combine soup, milk and cheddar and spoon over corn.
Add the following topping:
1/4 cup butter
1/2 cup flour
9 Ritz crackers, crushed
Mix, using a pastry blender. Sprinkle on top. Bake for 30 minutes at 350°.

SAN FRANCISCO SPINACH & RICE CASSEROLE

2 packages (10 oz. each) frozen chopped spinach
4 eggs
2/3 cup milk
1/4 cup butter
1/2 cup onion, finely chopped
2 Tablespoons parsley, chopped
1 teaspoon thyme
1-1/2 teaspoon salt
1/4 teaspoon nutmeg
1 teaspoon Worcestershire sauce
3 cups cooked rice
2 cups Tillamook Sharp Cheddar, grated

Cook spinach according to package directions. Beat eggs; add remaining ingredients, except rice and cheddar, and mix well. Stir in rice, spinach and cheddar. Pour into a 2-quart buttered casserole and bake uncovered for 45 minutes at 350°. Additional cheddar may be added on the top for the last 5 minutes of cooking.

Serves 6 to 8.

SESAME CHERRY TOMATOES

3 large tomatoes
Salt and pepper
1 cup Tillamook Sharp Cheddar, grated
2 Tablespoons butter, softened
3 Tablespoons sesame seeds

Slice tomatoes in half. Place in shallow baking dish. Sprinkle with salt and pepper. Broil tomatoes 5 minutes. Mix cheddar, butter, and sesame seed. Spread cheddar mixture on top. Broil 2 to 3 minutes or until cheddar bubbles.

Serves 6.

ZUCCHINI RICE CASSEROLE

4 cups zucchini, sliced 1/2-inch thick
1 Tablespoon onion, chopped
1 cup cooked rice
1 cup Tillamook Sharp Cheddar, grated
1/2 teaspoon salt
Freshly ground pepper
2 eggs, beaten
1/4 cup mayonnaise
1/3 cup dry bread crumbs
butter

Cook zucchini and onion in small amount of water until tender-crisp. Drain and combine with rice, cheddar and seasonings in buttered casserole. Blend eggs and mayonnaise. Pour over vegetables. Sprinkle with crumbs and dot with butter. Bake 30 minutes at 350°.

ZUCCHINI CASSEROLE

1 clove garlic, minced
1 small onion, chopped
2 Tablespoons oil
3 to 4 zucchini, sliced
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 teaspoon dill
3 small tomatoes, quartered
1/2 cup Tillamook Medium Cheddar, cubed
1-1/2 Tablespoons butter
1 cup fresh bread crumbs

Saute garlic and onion in oil in a large frying pan. Add zucchini, salt, pepper and dill, and cook for 5 minutes. Layer zucchini mixture, tomatoes and cheddar in a buttered 1-1/2 quart casserole. In a frying pan, toss bread cubes in melted butter. Add to the top of casserole. Bake, uncovered, for 30 minutes at 350°.

VEGETABLE STRATA

2 zucchini, sliced
2 tomatoes, sliced
1 onion, sliced
1/4 pound mushrooms, sliced
1/4 cup parsley, chopped
1 teaspoon salt
Pepper
1/4 teaspoon garlic powder
Butter
Tillamook Medium Cheddar, sliced

Place vegetables in layers in casserole dish. Add salt, pepper and garlic powder between layers. Dot with butter. Lay cheddar slices on top. Cover and bake 35 minutes at 350°.

CHEESE-STUFFED ZUCCHINI

3 medium zucchini
1/2 cup onion, finely chopped
1 Tablespoon butter
3/4 cup cream style cottage cheese
3/4 cup cooked rice
1 egg, slightly beaten
1 Tablespoon parsley, chopped
1/8 teaspoon bouquet garni
1/4 teaspoon salt
Fine bread crumbs
1/2 pound Tillamook Sharp Cheddar, grated

Trim ends of zucchini and cook in small amount of boiling water until almost tender, about 8 minutes. Let cool. Halve lengthwise, scoop out centers and dice. Cook onion in butter until tender. Stir in cottage cheese, rice, egg, parsley, bouquet garni, salt and diced zucchini. Lightly salt shells and place in a long baking dish. Fill with cottage cheese mixture. Sprinkle with crumbs and grated cheddar.

The above steps may be prepared ahead. Cover stuffed zucchini and refrigerate. Remove 30 minutes before baking to bring to room temperature, then bake for 20 minutes at 350°.

VEGETABLES AU GRATIN

1/4 cup butter
3/4 cup green pepper, cut in chunks
1 clove garlic, crushed
1/4 cup flour
2/3 cup milk
3/4 teaspoon salt
1/8 teaspoon each pepper, basil and oregano
1/4 teaspoon sugar
1/2 cup Tillamook Sharp Cheddar, grated
1 can (14-1/4 oz.) whole tomatoes, with juice
1 package frozen corn, thawed
1 can whole onions, drained
1/2 cup Tillamook Sharp Cheddar, grated, for the top

Melt butter in a saucepan and saute green pepper and garlic until tender. Stir in flour; add milk, salt, pepper, basil, oregano and sugar. Heat and stir until mixture thickens. Remove from heat. Add 1/2 cup cheddar. Stir until melted. Add tomatoes and heat again. Turn into a large casserole. Add corn and onions. Sprinkle 1/2 cup of cheddar on top. Bake, uncovered, 50 minutes at 350°.

Serves 6.

GREEN AND GOLD CASSEROLE

1 pound fresh zucchini, sliced
Boiling water, lightly salted
1/2 cup buttered bread crumbs
1 can (1 pound) whole kernel corn
1-1/2 cups small curd cottage cheese
2 Tablespoons dairy sour cream
2 Tablespoons flour
3/4 teaspoon salt
Dash pepper
2 dashes Tabasco sauce
2 eggs
1 to 2 Tablespoons diced green chiles
1/2 cup Tillamook Sharp Cheddar, grated

Preheat oven to 350°. Butter a 1-quart casserole; set aside. Cook zucchini in boiling salted water until just tender; drain. Prepare buttered bread crumbs. Drain corn. In mixer bowl or blender jar, combine cottage cheese, sour cream, flour, salt, pepper, Tabasco sauce and eggs; beat or blend until smooth. Fold in zucchini, corn and chiles. Pour into buttered casserole. Top with cheddar and buttered bread crumbs. Bake 45 minutes.

Makes 4 main dish servings, or 6 vegetable dish servings.

BAKED ZUCCHINI

6 slices bacon, cooked and crumbled
4 medium zucchini, sliced
2 eggs, separated
1 cup sour cream
2 Tablespoons flour
1/2 teaspoon salt
1/2 cup Tillamook Medium Cheddar, grated
1/2 cup bread crumbs

Simmer zucchini in salted water until just tender. Drain and set aside. Beat egg whites until fluffy; set aside. Mix egg yolks, sour cream, flour and salt together. Fold in egg whites. In a 9x13-inch casserole dish layer zucchini, sour cream mixture, cheddar, bacon and bread crumbs. Bake at 350° for 20 minutes.

Makes 6 to 8 servings.

BAKED SQUASH CALABAZA

4 cups zucchini or summer squash, sliced
1/2 onion, chopped
2 tomatoes, quartered
1/4 teaspoon salt
Dash of pepper
6 slices bacon, cooked and crumbled
Parmesan cheese
1/2 cup Tillamook Medium Cheddar, grated

Combine ingredients in a casserole dish, sprinkling cheddar on top with Parmesan cheese. Bake, covered, 30 to 40 minutes at 350°.

BEANS

Frijoles

1 pound dry pinto beans, washed
6 cups water
1 onion, diced
1 clove garlic, minced
1/4 cup lard, bacon fat, or butter
1-1/2 teaspoons salt (or more to taste)

Place beans, water, onion and garlic in a large pot. Bring to a boil; cover, remove from heat and let stand 2 hours. Return to heat and bring to boil. Reduce heat, cover and simmer slowly 2 to 2-1/2 hours until beans are tender. Add fat and salt and mix well. Continue to cook on low heat until all liquid is absorbed.

REFRIED BEANS

Frijoles Refritos

2 cups cooked pinto beans
2 Tablespoons fat or butter
1/2 cup Tillamook Sharp Cheddar, grated
Parmesan cheese
Green onions, chopped

Add beans to melted fat and mash with a potato masher or bean masher. Add cheddar and stir until cheddar melts and beans are hot. Sprinkle with Parmesan cheese and green onions.

BROCCOLI AND CORN SCALLOP

2 Tablespoons chopped onion
Butter
1 Tablespoon flour
1-1/4 cups milk
1/2 pound Tillamook Monterey Jack, shredded
1 can (12 oz.) whole kernel corn, drained
1/2 cup cracker crumbs
1 package (10 oz.) frozen broccoli spears, cooked and drained

Saute onion in 1 Tablespoon butter; blend in flour. Gradually add milk; cook, stirring constantly, until thickened. Add cheese, stirring until melted. Stir in corn and 1/4 cup cracker crumbs. Arrange broccoli in 11-3/4 x 7-1/2-inch baking dish. Pour cheese sauce over broccoli. Toss remaining crumbs with 1 Tablespoon melted butter, sprinkle over casserole. Bake at 350°, 30 minutes.

Makes 8 servings.

Note: To make ahead, cover and refrigerate overnight. Bake, uncovered, at 350°, 45 minutes.

TOMATO, MACARONI AND CHEDDAR

1 can Campbell's tomato soup
1/2 medium onion, chopped fine
3 cups elbow macaroni
Salt and pepper
1/2 pound Tillamook Sharp Cheddar, sliced

Put the chopped onion and 1 Tablespoon of butter, salt, pepper and macaroni in water to cook. Cook macaroni until the water is almost gone, don't drain. Heat soup with 1 can of water. Butter a large pyrex dish. Pour macaroni in a baking dish; add salt and pepper. Pour in the soup and mix well. Cover the top with sliced cheddar and dot with butter. Bake at 350° for 35 to 40 minutes, or until the cheddar is bubbly.

SUPREME GREEN BEAN CASSEROLE

1/4 pound fresh mushrooms
1/4 cup butter
1 small onion, grated
3 Tablespoons flour
2 cups milk, warm
1/2 pound Tillamook Medium Cheddar, cubed
1 teaspoon soy sauce
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup slivered almonds
1 can (3 oz.) water chestnuts, drained and sliced
2 packages (10 oz. each) frozen French green beans, cooked
1/4 to 1/2 teaspoon Tabasco sauce, may be added if desired

Wash mushrooms, separate caps and stems. Saute mushrooms in butter, add grated onion. Cook slowly for 10 minutes or until mushrooms are tender, stirring constantly. Remove from pan. Add flour to melted butter in pan, blend; add 2 Tablespoons more butter, if needed. Add warm milk gradually, cook until thickened. Add cheddar, soy sauce, salt and pepper to sauce. Blend well. Saute almonds in butter until light brown. In casserole, layer beans, mushrooms, water chestnuts and sauce. Repeat layers as necessary. Top with almonds. Bake at 350° for 30 minutes or until bubbly.

Serves 4 to 6.

BAKED ZUCCHINI CASSEROLE

2 pounds zucchini, cubed
1/2 teaspoon salt
3 slices fresh bread
2 teaspoons parsley
2 medium onions
1 clove garlic
1 cup Tillamook Sharp Cheddar, cubed
Dash of Tabasco sauce
1 Tablespoon butter
4 eggs, well-beaten
1/2 teaspoon pepper
1/2 teaspoon paprika

Cook zucchini until almost tender, drain. Saute onion and garlic in butter, add to zucchini with other ingredients; mix well. Put in buttered 1-1/2 quart casserole, set in pan of hot water and bake until firm. 350° for about 45 minutes.

Serves 6 to 8.

ZUCCHINI AND CORN DELIGHT

3 pounds small zucchini
Boiling water
1 can (12 oz.) cream-style corn
5 eggs, slightly beaten
1-1/4 teaspoons salt
1/2 teaspoon pepper
1 medium onion, minced
1 green pepper, seeded and chopped
2 Tablespoons butter, melted
2 cups Tillamook Medium Cheddar, grated and divided
Paprika

Cook zucchini in boiling water until just tender, about 4 minutes. Drain and cut into chunks. Combine with corn and eggs, add salt and pepper. Saute onion and green pepper in butter; add to other vegetables along with 1 cup cheddar. Pour mixture into greased casserole dish and sprinkle remaining 1 cup cheddar on top. Sprinkle paprika over all for appearance. Bake, uncovered, for 30 minutes at 350° until lightly browned and bubbly.

Serves 4 to 6.

BONNY BAKED VEGETABLES

1 cup regular wheat germ
1/4 cup butter
Boiling water
1 pound carrots, thinly sliced
1/2 teaspoon salt
1 pound zucchini, thinly sliced
1 can (10-1/2 oz.) condensed cream of onion soup
1/2 cup white wine, or milk
1/4 teaspoon pepper
1 cup Tillamook Sharp Cheddar, grated

Combine wheat germ and butter. Place carrots and salt in 1/2 inch boiling water in large skillet; cover and cook 4 to 5 minutes. Add zucchini, cover and cook 3 minutes longer. Drain well. Combine soup, wine and pepper, mixing well until blended. Stir in cheddar. Add soup mixture to vegetables, mixing well. Put into 1-1/2 quart baking dish. Sprinkle with wheat germ mixture. Bake at 350° for 20 minutes until hot in center and bubbly around edge.

Makes 6 servings.

CHEDDARY ONIONS

4 large mild white onions
Water
1-1/2 cups Tillamook Sharp Cheddar, shredded
1/4 pound fresh mushrooms, chopped
1 cup soft white breadcrumbs
1/4 teaspoon dried oregano leaves, crumbled
1/4 teaspoon dried thyme leaves, crumbled
Salt and pepper to taste
2 Tablespoons butter
1 Tablespoon flour
2 Tablespoons snipped fresh parsley
1 cup milk
2 Tablespoons dry sherry, or milk
1/4 teaspoon salt
Pepper to taste
1/4 cup freshly grated Parmesan cheese
2 Tablespoons snipped fresh parsley
1/2 teaspoon paprika

Lightly butter a 9x9-inch baking dish; set aside. Place unpeeled onions, and enough water to cover, in a 5-quart pot or Dutch oven. Bring to a boil and cook 20 minutes. Drain and set aside to cool. Peel cooled onions, cutting off roots and stems. Push out center of each onion, leaving 1/2-inch shell; reserve centers. Preheat oven to 375°. Place onions in prepared baking dish. Finely chop reserved onion centers. Combine 1 cup chopped onions, cheddar, mushrooms, bread crumbs, oregano, thyme, salt and pepper to taste. Spoon onion stuffing into onion shells. Cover and bake 1 hour in preheated oven until onions are tender when pierced with a fork. Melt butter in a small saucepan over medium-low heat. Stir in flour until mixture is smooth and bubbly. Add 2 Tablespoons parsley, 1 cup milk and 2 Tablespoons sherry or milk. Cook and stir until sauce bubbles and thickens. Season with 1/4 teaspon salt and pepper to taste. Combine Parmesan cheese, 2 Tablespoons parsley and paprika in a small bowl. Remove onions from oven and cover with sauce. Sprinkle with Parmesan cheese mixture. Serve immediately.

Makes 4 servings.

CORN WITH CHEDDAR

1 Tablespoon minced onion
2 Tablespoons minced green pepper
2 Tablespoons butter
1 recipe Medium White Sauce
2 cups cooked corn
2 cups Tillamook Medium Cheddar, grated
1/2 teaspoon salt
1/8 teaspoon pepper
2 eggs, separated

Cook onion and green pepper in butter for 3 minutes. Add white sauce, corn, 1-1/2 cups cheddar, salt, pepper and beaten egg yolks. Fold in stiffly beaten egg whites. Pour into buttered baking dish, sprinkle with remaining cheddar and bake in moderate oven (350°) 40 minutes or until firm.

Serves 6.

ZUCCHINI AND TOMATOES AU GRATIN

2 pounds zucchini
3 Tablespoons chopped onion
3 Tablespoons butter
2 cups cooked tomatoes
1/2 teaspoon salt
1/8 teaspoon pepper
3/4 cup Tillamook Medium Cheddar, grated

Wash zucchini and cut into 1/4-inch pieces. Cook onion in butter, add zucchini and cook slowly for 5 minutes, stirring frequently. Add tomatoes, salt and pepper, cover and cook 5 minutes longer. Turn into buttered baking dish, sprinkle cheese over top and bake in moderate oven (375°) about 20 minutes.

Serves 6 to 8.

BAKED RICE AND CHEDDAR

3 eggs
1-1/2 cups cooked rice
3 canned pimentos, chopped
1-1/2 cups Tillamook Medium Cheddar, grated
3 cups milk
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon paprika
1/3 cup dry bread crumbs
2 Tablespoons butter

Beat eggs and add next 7 ingredients. Pour into buttered baking dish, cover with crumbs, dot with butter and bake in slow oven (300°) 45 minutes or until firm.

Serves 6.

ASPARAGUS LOAF AU GRATIN

1 can (1 pound) asparagus tips, drained, reserve 1/4 cup liquid
Pimento strips
2 Tablespoons butter
4 Tablespoons flour
1 cup milk
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups Tillamook Medium Cheddar, grated
1-3/4 cups fine soft bread crumbs
2 eggs, slightly beaten
Watercress

Drain asparagus and reserve liquid. Line bottom of buttered loaf pan with about half the asparagus tips. Place strips of pimento between tips. Melt butter, remove from heat, add flour and mix well. Add milk and 1/4 cup asparagus liquid and cook until thickened, stirring constantly. Add salt, pepper and cheddar and stir until cheddar is melted; stir in crumbs. Add mixture gradually to eggs and fold in remaining asparagus tips, cut into 1-inch pieces. Pour into loaf pan and place in pan of hot water. Bake in moderate oven 325° for 1 hour or until firm. Serve on platter and surround with watercress.

Serves 6.

Breakfast *and* Brunch

MEXICAN JACK OMELET

3 eggs
1 Tablespoon water
1 Tablespoon green chiles, finely chopped
2 Tablespoons Tillamook Monterey Jack, grated

Beat eggs and water just until blended, do not over-beat. Place pan on medium heat. Pan is ready when a few drops of water bounce and sizzle. Pour egg mixture in pan and form circle. Arrange chiles and cheese evenly over half of circle. Flip other half over first half. Top with more cheese if desired. Cover to melt cheese.

Makes 1 omelet.

POACHED EGGS WITH CHEDDAR SAUCE

2 Tablespoons butter
1 Tablespoon flour
Salt and pepper
1 pimento, chopped
2 cups scalded milk
1 cup grated Tillamook Medium Cheddar
6 slices toast
6 poached eggs

Melt butter in double boiler. Blend in flour, salt, pepper and pimento. Add milk and cook until thickened, stirring constantly. Add cheddar and stir until melted. Pour sauce over hot toast and place a poached egg on sauce. Garnish with sliced pimiento and a dash of paprika.

Serves 6.

TANGY RAREBIT

2 cups milk
1 Tablespoon cornstarch
1/2 cup Tillamook Extra Sharp Cheddar, grated
4 green onions, minced
1/8 teaspoon paprika
1/8 teaspoon curry powder
4 slices toast

Mix 1/4 cup cold milk with cornstarch. Scald remaining milk in top of double boiler and add cornstarch mixture. Stir until thickened; add cheddar, onions, paprika and curry powder. Heat thoroughly, pour over hot buttered toast and serve.

Serves 4.

WELSH RAREBIT

2 Tablespoons butter
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon paprika
1/4 teaspoon prepared mustard
1/2 pound Tillamook Medium Cheddar, grated
1/2 cup ginger ale
1 egg

Melt butter; add seasonings and grated cheddar. Stir until cheddar is soft, heating over low heat. Add ginger ale, then the slightly beaten egg. Stir until thick. Serve on toast or crackers.

Serves 4.

With milk: Use only 1 Tablespoon butter. Omit paprika and add a few grains cayenne pepper. Omit ginger ale and stir in slowly 1 cup milk or cream. Use only the yolk of the egg.

BAKED BEAN RAREBIT

2 Tablespoons butter
1 cup Tillamook Sharp Cheddar, grated
3/4 cup tomato sauce
1-1/3 cups baked beans, mashed
1/4 teaspoon paprika
1/2 teaspoon salt
2 teaspoons Worcestershire sauce
1-1/3 cups milk
15 strips hot toast

Melt butter in top of double boiler. Add cheddar and stir until melted; add tomato sauce, beans, paprika, salt and Worcestershire sauce and stir until smooth. Add milk and cook until thickened. Serve on toast strips.

Serves 5.

WELSH RABBIT I

2/3 cup lukewarm beer
1 pound Tillamook Sharp Cheddar, shredded
1 Tablespoon butter
1/2 teaspoon Worcestershire sauce
1/2 teaspoon dry mustard
Few grains cayenne pepper
Crisp toast slices

Have beer ready. Melt butter in top of a double boiler over simmering water. Add cheddar all at one time and stir occasionally until cheddar melts. Blend in Worcestershire sauce, dry mustard, and cayenne pepper. As soon as cheddar melts, add 1/2 to 2/3 cup beer, very gradually, stirring constantly. As soon as beer is blended in and mixture is smooth, serve immediately over crisp toast slices.

EGGS CONTINENTAL

3/4 cup fine bread crumbs
4 hard-cooked eggs, sliced
3 slices bacon, diced
1/4 pound fresh mushrooms, sliced
1 cup sour cream
2 Tablespoons chopped parsley
1/4 teaspoon salt
1/4 teaspoon paprika
1/2 cup grated Tillamook Medium Cheddar

Line casserole dish with bread crumbs. Arrange sliced eggs on top. Fry bacon until crisp, then add mushrooms and saute. Drain off the fat. Mix bacon and mushrooms with sour cream, parsley, salt and paprika. Spread this mixture over the eggs. Top with grated cheddar. Bake at 375° for 20 minutes.

Serves 4.

EGGS BAKED IN CHEESE SAUCE

1/2 cup Tillamook Sharp Cheddar, grated
2 cups medium white sauce
4 eggs

Add cheddar to white sauce and stir until melted. Pour Cheese Sauce into buttered baking dish and let cool slightly to thicken. Make 4 hollows in sauce with back of spoon and break 1 egg into each. Season eggs, cover and bake in moderate oven (350°) until eggs are firm.

Makes 4 servings.

RANCH-STYLE EGGS

(Huevos Rancheros)

6 tortillas
1 cup onion, chopped
1 clove garlic, minced
1 to 2 Tablespoons oil
2 tomatoes, chopped
1 can (8 oz.) tomato sauce
1 can (4 oz.) chopped green chiles
1/4 teaspoon salt
1/4 teaspoon oregano
1/8 teaspoon pepper
6 to 12 eggs (1 or 2 eggs may be served on 1 tortilla, if desired)
Salt
1 Tablespoon oil
1 Tablespoon water
1-1/2 cups Tillamook Monterey Jack, grated

Heat tortillas, cover and keep warm. Cook onion and garlic in oil until limp, adding more oil if necessary. Stir in tomatoes, tomato sauce, chiles, salt, pepper and oregano, and simmer 15 minutes. In another skillet, cook eggs in oil on medium heat. When whites are set, add water, cover and cook until desired doneness. Sprinkle with salt. Place tortillas on warm plate; add egg or eggs. Cover with sauce and sprinkle with cheese. Serve with refried beans with extra butter.

Serves 6.

Variations: Simmer eggs in sauce; add guacamole; serve extra jalapeno sauce; omit tortillas and serve on rice; sprinkle with Parmesan cheese; cheddar cheese may be substituted for Monterey Jack cheese.

BACON AND CHEDDAR TOAST

1 egg
3 Tablespoons milk
1/2 teaspoon baking powder
3/4 pound Tillamook Sharp Cheddar, grated
6 slices of bread
6 slices of bacon

Beat egg, add milk, baking powder and cheddar. Mix well. Spread on bread and place a strip of bacon on top. Place under broiler and cook until brown.

Makes 6 servings.

NACHOS IN THE MORNING

1 cup dairy sour cream
1 can (2-1/4 oz.) sliced ripe olives, drained
1/2 pound bulk pork sausage
1 small onion, chopped
1 can (4 oz.) chopped green chiles, drained
About 4 cups crisp, small corn chips
2 cups Tillamook Monterey Jack, shredded
8 eggs

Stir sour cream until smooth. Spoon into a small serving dish; set aside. Place drained olives in a second small serving dish; set aside. Crumble sausage into a cold medium skillet. Add onion. Stir over medium-high heat until sausage is browned. Stir in green chiles. Remove from heat. Divide corn chips among four 10-ounce ovenproof dishes. With a slotted spoon, evenly divide sausage mixture among dishes. Sprinkle 1/4 cup of the cheese over sausage mixture in each dish. Set aside. Pour all but 1 Tablespoon drippings from skillet. Break eggs into skillet. Stir constantly over low heat until eggs are set. Preheat broiler to 425°. Divide scrambled eggs among dishes. Top with remaining cheese. Broil 3 to 5 inches from heat until cheese melts, 2 to 3 minutes. Serve immediately with sour cream and ripe olives for garnishes.

Makes 4 servings.

EGG AND CHEDDAR SCALLOP

4-1/2 Tablespoons butter
1-1/2 Tablespoons flour
1 cup milk
1/4 teaspoon salt
Dash pepper
Dash paprika
1/2 teaspoon Worcestershire sauce
1 cup soft bread crumbs
6 hard-cooked eggs, sliced
1/2 cup Tillamook Medium Cheddar, grated

Prepare a sauce of 1-1/2 Tablespoons butter, flour, milk and seasonings. Melt remaining butter in casserole in oven. Add about 1/4 cup crumbs and set aside for top. Arrange in casserole, in layers, the remaining bread crumbs, eggs, cheese and sauce. Top with buttered crumbs. Bake in moderate oven (350°) until the sauce begins to bubble and top is browned. Serve plain or with tomato sauce.

Makes 6 servings.

MUNICH FONDUE

1-1/2 cups buttermilk
1/2 cup dark beer
4 cups Tillamook Monterey Jack, shredded
1 Tablespoon cornstarch
2 teaspoons brown prepared mustard
Salt to taste
1/2 loaf rye bread
12 cocktail-size smoked sausages, cooked, drained
8 cherry tomatoes
2 cups sliced raw cauliflowerets
1-1/2 cups green pepper strips

Stir buttermilk and beer in a medium saucepan over medium heat until bubbles appear around edge of pan. In a medium bowl, toss cheese and cornstarch until cheese is coated. Stir cheese mixture into buttermilk mixture 1 cup at a time until smooth. Continue to stir over medium heat until mixture begins to just bubble. Do not boil. Stir in prepared mustard and salt to taste. Pour mixture into a fondue pot or chafing dish; keep warm. Cut rye bread into 1-inch cubes. To serve, place sausages, tomatoes, cauliflowerets, green pepper strips and rye bread cubes in individual serving dishes. Using fondue forks, dip sausages, vegetables and bread cubes into fondue.

Makes 4 to 6 servings.

CHEESY SAUSAGE

1 pound bulk pork sausage
1 package (1 oz.) pizza-flavored Sloppy Joe mix
6 medium tomatoes, peeled and quartered
1/2 cup sliced Spanish olives
1 cup Tillamook Monterey Jack, cubed
Toast or Corn Bread

Brown sausage; drain fat. Add Sloppy Joe mix and tomatoes; mix well. Simmer 20 minutes, stirring occasionally. Stir in olives and cheese. Spoon mixture over squares of toast or corn bread.

Makes 4 to 5 servings.

RINGTUM DIDDY

8 Toast Cups (see below)
1 cup chopped onions
1/4 cup butter, melted
1 can (10-3/4 oz.) condensed tomato soup
1/2 cup milk
4 cups Tillamook Sharp Cheddar, shredded
1 egg, slightly beaten
1/2 teaspoon Worcestershire sauce
2 drops hot pepper sauce

— — — — —

Toast Cups:
1/4 cup butter
1/4 cup half-and-half
8 slices white bread, crusts removed

Prepare Toast Cups; set aside. In a 10-inch skillet over medium heat, saute onion in butter until soft but not browned. Stir in soup and milk until heated through. Add cheddar 1 cup at a time, stirring after each addition until cheddar is melted. Blend 1/2 cup cheese mixture into egg. Vigorously stir egg mixture into remaining cheddar mixture. Do not boil. Place Toast Cups on individual serving dishes. Spoon cheddar mixture into and around toast cups.

Makes 8 servings.

Toast Cups: Preheat oven to 375°. Lightly butter eight 10-ounce cups or large muffin cups. Melt butter in a 10-inch skillet. Slowly stir in cream. Quickly dip bread in and out of cream mixture, coating both sides. Press into prepared cups. Bake about 10 minutes in preheated oven until lightly browned and crisp on edges. Remove baked toast cups from containers immediately.

TILLAMOOK COUNTY QUICHE

1 9-inch pie crust, unbaked
1-1/2 cups smoked salmon, flaked
1-1/2 cups Tillamook Medium Cheddar, cubed
1/2 cup mayonnaise
1/2 cup milk
2 eggs
1 Tablespoon cornstarch

Put salmon and cheese into pie crust; spread evenly. Mix mayonnaise, milk, eggs and cornstarch until smooth; pour over fish and cheddar. Bake at 350° for 35 to 40 minutes or until center is firm. Cook up several and freeze extras. Defrost and warm in oven for 30 minutes.

QUICHE MICHELE

1 cup sliced fresh mushrooms
1/2 cup diced ham
2 Tablespoons butter
2 eggs, beaten
1 cup whipping cream
1/2 cup Tillamook Medium Cheddar, shredded
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
Dash pepper
1 9-inch pie shell, baked

In saucepan, cook mushrooms and ham in butter for about 5 minutes. Set aside. In mixing bowl, combine eggs, cream, cheddar, nutmeg, salt and pepper. Place ham and mushroom mixture in bottom of pie shell; pour egg mixture over the top. Bake in 350° oven for 25 minutes. Let stand 10 minutes before serving.

Makes 6 to 8 servings.

CRAB QUICHE

1/2 pound fresh mushrooms, sliced
2 Tablespoons butter
4 eggs
1 cup sour cream
1 cup cottage cheese
1/2 cup Parmesan cheese, grated
4 Tablespoons flour
1 teaspoon onion powder
1/4 teaspoon salt
4 drops Tabasco sauce
2 cups Tillamook Monterey Jack, grated
6 ounces crab meat

Saute mushrooms in butter until tender. Drain on paper towel. Blend in blender: eggs, sour cream, cottage cheese, Parmesan cheese, flour, onion powder, salt and Tabasco sauce. Pour into bowl. Add cheese, crab and mushrooms. Mix well. Pour into quiche dish or a 9- or 10-inch deep dish pie plate. Bake at 350° for 45 minutes.

Makes 6 to 8 servings.

CHEDDAR-TUNA QUICHE

1-1/2 cups cooked rice
1 egg, slightly beaten
— — — — —
2 cups (10 oz.) Tillamook Sharp Cheddar, grated
2 Tablespoons flour
3 eggs, beaten
1 cup milk
1 can (6-1/2 oz.) tuna, drained, flaked
1/3 cup celery slices
1/2 teaspoon salt
Dash pepper
8 tomato wedges

Combine rice and egg; mix well. Pour mixture into greased 9-inch pie plate, pressing to form a crust. Toss cheddar with flour. Add eggs, milk, tuna, celery and seasonings; mix well. Pour into crust. Bake at 350°, 1 hour. Garnish with tomato wedge.

COTTAGE QUICHE

1 unbaked pastry crust
8 strips bacon, fried crisp and crumbled
1/2 cup Tillamook Medium Cheddar, grated
3 eggs
1 cup half-and-half
1 cup cottage cheese
1 Tablespoon flour
1/2 teaspoon dill weed
1/2 teaspoon dry mustard
1/4 teaspoon salt
2 Tablespoons Parmesan cheese

Preheat oven to 425°. Prebake pastry crust for 10 minutes or until edges are lightly browned. Remove pastry and lower oven heat to 350°. Spread bacon and cheddar over bottom of pastry crust. Put remaining ingredients, except Parmesan cheese, into blender jar and blend on low speed until smooth. Or, beat cottage cheese in mixing bowl to mash, add remaining ingredients, except Parmesan cheese, and beat until well-blended. Pour over bacon and cheddar. Sprinkle with Parmesan cheese. Bake 35 to 45 minutes or until a knife inserted just off-center comes out clean. Serve immediately. Leftovers can be reheated later.

Makes 6 servings.

CRUSTLESS SPINACH QUICHE

1 package (10 oz.) frozen, chopped spinach (thawed and well-drained)
1 cup cottage cheese
1/2 cup sour cream
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon seasoning salt
1 cup Tillamook Medium Cheddar, grated
1 cup mushrooms, chopped
1/4 teaspoon thyme
6 eggs, beaten
1/4 cup Parmesan cheese

Combine all ingredients, except Parmesan cheese, in order given. Bake uncovered 45 minutes at 325°. Sprinkle with Parmesan cheese. Let stand 10 minutes, cut in squares.

Makes 6 servings.

Variations: Use Tillamook Monterey Jack cheese instead of cheddar.

PUFFY CHEDDAR OMELET

1 cup Tillamook Medium Cheddar, grated
2 Tablespoons butter
3 egg whites
3 Tablespoons water
1/2 teaspoon salt
Few grains white pepper
3 egg yolks

Set oven temperature control at 350°. Set out a heavy 10-inch skillet. Grate cheddar and set aside. Heat skillet until just hot enough to sizzle a drop of water. Heat butter in the skillet. Meanwhile, beat egg whites until frothy. Add water, salt, and white pepper to egg whites. Continue beating until rounded peaks are formed. Beat the egg yolks and spread over the egg whites and gently fold together. Turn egg mixture into skillet. Level surface gently. Cook 1/2 minute on top of range; lower heat and cook slowly about 10 minutes or until lightly browned on bottom and puffy but still moist on top. Do not stir at any time. Place skillet with omelet in the 350° oven about 5 minutes. Remove and sprinkle all the grated cheese over top. Return to oven and continue baking until cheese is melted. To serve, loosen edges with spatula, make a quick, shallow cut through center, and fold one side over. Gently slip omelet onto a warm serving platter. Or omit the shallow cut and folding, and using two forks, tear the omelet gently into wedges. Invert wedges on warm serving dish so browned side is on top.

Makes 3 servings.

QUICHE LORRAINE

1 partially baked pie shell
1 cup whipping cream
3 eggs, beaten
1/3 cup finely chopped onion
1/3 cup sliced mushrooms (1 cup if fresh, sauteed in butter)
1/2 teaspoon garlic powder
1/2 teaspoon white pepper
1 cup Tillamook Monterey Jack, grated
3 strips bacon, fried and crumbled

Combine all ingredients and pour into pie shell. Bake at 350° until browned, about 35 to 40 minutes.

ONION QUICHE

1/2 cup unsifted flour
3 Tablespoons butter
1/4 cup regular wheat germ
1-1/2 Tablespoons cold water
— — — — —
1 medium onion, thinly sliced
1/4 cup butter
1/2 cup regular wheat germ
1/3 cup dry white wine
1 cup dairy sour cream
1 egg
1/2 cup minced parsley
3/4 teaspoon tarragon leaves, crushed
1/4 teaspoon salt
1/2 cup Tillamook Monterey Jack, grated
1/4 cup chopped natural almonds
Minced parsley

Cut 1/4 cup butter into flour until mixture looks like coarse meal. Stir in 1/4 cup wheat germ. Sprinkle with water, tossing with fork, to form a dough. Press onto bottom and sides of 9-inch pie or quiche pan. Bake at 425° for 8 to 10 minutes until very lightly browned. Remove from oven. Reduce temperature to 375°. Saute onion in 1/4 cup butter until tender. Stir in 1/2 cup wheat germ and wine. Beat sour cream and egg together. Add parsley, tarragon and salt to sour cream mixture. Stir into onion mixture. Spoon into baked shell. Sprinkle with cheese and almonds. Bake at 375° until just set in center, about 25 minutes. Sprinkle with additional minced parsley, if desired.

Makes 6 servings.

MEXICAN CHICKEN CREPES

1-1/2 cups sour cream
2 garlic cloves, pressed or minced
1-1/2 teaspoons chili powder
1 teaspoon salt
1 teaspoon ground cumin
1 can (4 oz.) diced California green chiles, drained
2-1/2 cups Tillamook Monterey Jack, shredded
2 cups diced cooked chicken or turkey
1-1/2 cups thinly sliced green onion
10 crepes, made according to your favorite recipe
1 cup Tillamook Medium Cheddar, shredded
2 cups shredded lettuce
1 cup coarsely chopped tomato
1 cup guacamole

Stir together sour cream, garlic, chili powder, salt, cumin, chiles, 1-1/2 cups of Jack cheese, chicken, and green onion. Spoon about 1/2 cup of the mixture down the center of each crepe; roll up to enclose. Place crepes, seam-side down, in a single layer in a shallow 3-quart baking dish. Bake covered in a 375° oven until hot, about 20 minutes. Remove cover and sprinkle evenly with the cheddar; return to oven and bake uncovered until cheese melts, about 3 to 5 minutes. To serve, offer lettuce, tomato, 1 cup remaining Jack cheese, and guacamole to sprinkle over individual servings.

Makes 5 to 6 servings.

Note: If made ahead, cover and chill. Then bake at 375° about 30 minutes.

MIXED CHEDDAR PANCAKES

3 cups flour
2 teaspoons salt
4 teaspoons baking powder
1 teaspoon baking soda
2 Tablespoons granulated sugar
8 eggs
2-2/3 cups milk
2 cups Tillamook Medium Cheddar, grated
2 cups cottage cheese
1 cup sliced fresh mushrooms
1/2 cup chopped green onion

Mix the flour, salt, baking powder, baking soda, and sugar in a bowl. Beat the eggs, stir in the milk, and add to the dry ingredients. Mix until smooth. Fold in the cheese, mushrooms and onion. Bake on a hot, well-greased griddle until browned on both sides.

Makes 8 to 10 servings.

SPECIAL CHEDDAR WAFFLES

1/3 cup butter
1/2 pound Tillamook Sharp Cheddar, shredded
1-3/4 cups sifted flour
1-1/2 Tablespoons sugar
1 Tablespoon baking powder
3/4 teaspoon salt
2 egg yolks
1-1/4 cups milk
2 egg whites

Heat waffle baker while preparing batter. Melt butter; set aside to cool. Shred cheddar; set aside. Sift together flour, sugar, baking powder and salt into a bowl and set aside. Beat egg yolks until thick and lemon-colored. Blend in the cooled butter, cheese and milk. Add liquid mixture to dry ingredients all at one time; mix only until batter is blended. Beat egg whites until rounded peaks are formed. Spread egg whites over batter and gently fold together. Unless temperature is automatically shown on waffle baker, test heat by dropping a few drops of water on grids. It is hot enough for baking when the drops of water sputter. Pour batter into center of waffle grids. It is wise to experiment to find out the exact amount of batter your baker will hold; use the same measurement in future waffle baking. Lower cover and allow waffle to bake according to manufacturer's directions, or until steaming stops (4 to 5 minutes). Do not raise cover during baking period. When done, lift cover carefully and loosen waffle with a fork. Serve immediately with butter and maple syrup, accompanied with sausage links or bacon. Cheddar waffles may also be topped with creamed eggs, fish, chicken or vegetables.

Makes 4 9-inch waffles.

Cheddar-Nut Waffles: Follow recipe for Special Cheddar Waffles. Fold 1/2 cup chopped nuts into batter with the egg whites.

Bacon-Cheddar Waffles: Follow recipe for Special Cheddar Waffles. Panbroil 8 slices bacon until crisp; crumble and fold into batter with the egg whites.

CHEDDAR WAFFLES

2 cups sifted flour
3 teaspoons baking powder
3/4 teaspoon salt
5 Tablespoons butter, melted
2 eggs, separated
1-1/3 cups milk
1 cup grated Tillamook Medium Cheddar

Sift flour, baking powder and salt together. Combine melted butter, beaten egg yolks and milk. Add to dry ingredients, mixing just enough to moisten. Fold in cheddar and stiffly beaten egg whites and bake in hot waffle iron.

Makes 6 waffles.

POOR MAN'S SOUFFLE

6 slices buttered toast, cut in cubes
2 cups Tillamook Sharp Cheddar, grated
2 eggs, slightly beaten
2 cups milk
1/2 teaspoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon dry mustard
1/8 teaspoon pepper

Butter a 2-quart baking dish; fill with alternate layers of toast cubes and grated cheddar. Combine eggs, milk, and seasonings; pour over toast-cheddar mixture in baking dish. Bake in moderate oven (350°) for 40 minutes, or until a wooden pick inserted in center comes out clean. Serve at once.

Makes 4 servings.

SPINACH-FILLED CHEDDAR SOUFFLE

1/3 cup butter
6 Tablespoons flour
1/8 teaspoon cayenne pepper
3/4 teaspoon salt
1-1/4 cups milk
3/4 cup freshly grated Parmesan cheese
1/2 cup Tillamook Sharp Cheddar, shredded
7 eggs, separated, at room temperature
1/4 teaspoon cream of tartar
Spinach-Cheddar Filling (see below)
1/4 pound Tillamook Medium Cheddar, sliced

— — — — —

Spinach-Cheddar Filling:
1/4 cup finely chopped onion
2 Tablespoons butter
2 packages (10 oz. each) frozen chopped spinach, thawed, squeezed dry

Generously grease the bottom of a 15 x 10 x 1/2-inch baking sheet with raised edges. Line bottom with waxed paper. Lightly grease top of paper. Set baking sheet aside. Preheat oven to 350°. Melt butter in a medium saucepan over medium heat. Stir in flour, cayenne pepper and salt until mixture is smooth. Gradually stir in milk until mixture boils. Reduce heat. Continue to stir until mixture thickens and leaves bottom of pan. Stir in 1/2 cup of the Parmesan cheese and all of the cheddar. Place egg whites and egg yolks in separate large bowls. Beat egg yolks with a fork. Beat in cheese mixture. With electric mixer on high speed, beat egg whites into the egg yolk mixture. Fold in remaining beaten egg whites until no white remains. Spread over bottom of prepared baking sheet. Bake about 15 minutes in preheated oven until puffed and firm when pressed with fingertips. While souffle bakes, prepare Spinach-Cheddar Filling; set aside. Cut a 16x12-inch piece of waxed paper. Sprinkle with remaining 1/4 cup Parmesan cheese. Remove souffle from oven. Preheat broiler. With spatula, loosen edges of souffle. Invert onto waxed paper. Spread surface of souffle with filling. Starting on a long side, lift from waxed paper and roll up jelly-roll fashion. Parmesan cheese will adhere to souffle. Place seam-side down on baking sheet. Arrange cheddar slices on top of souffle. Broil about 4 inches from heat until cheese just melts, about 3 minutes. Using 2 large spatulas, place souffle on a long, narrow platter. Slice to serve.

Makes 8 servings.

Spinach-Cheddar Filling: In a medium skillet over medium heat, saute onion in butter until soft but not browned. Add remaining ingredients. Remove from heat. Stir until blended.

BROCCOLI CHEESE SOUFFLE

Grated Parmesan cheese
1/4 cup butter
1/4 cup flour
1/4 teaspoon salt
Dash cayenne pepper
1 cup milk
2 cups Tillamook Medium Cheddar, shredded
1/4 cup grated Parmesan cheese
5 eggs, separated
1/4 teaspoon cream of tartar
1 package (10 oz.) frozen chopped broccoli, cooked and drained

Coat bottom and sides of a buttered 2-quart souffle dish or casserole with Parmesan cheese. Melt butter over low heat. Stir in flour, salt and cayenne pepper. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute. Remove from heat and stir in cheese until melted. Return to low heat to finish melting cheeses, if necessary. Blend a little of hot mixture into beaten egg yolks. Return all to saucepan and blend thoroughly; set aside. Beat egg whites with cream of tartar until stiff but not dry, just until whites no longer slip when bowl is tilted. Fold cheese into egg whites. Fold broccoli into cheese and egg white mixture. Pour into souffle dish. For an attractive serving appearance, completely circle the mixture with a spoon, about 1 inch from sides of dish and about 1 inch deep. Bake in preheated 350° oven 40 to 45 minutes. Serve immediately.

Makes 6 servings.

INDIVIDUAL SOUFFLES

1/4 cup butter
1/4 cup flour
1/4 teaspoon salt
Dash cayenne pepper
1 cup milk
2 cups Tillamook Medium Cheddar, shredded
6 egg yolks, slightly beaten
6 egg whites
1/4 teaspoon cream of tartar

Melt butter over low heat. Stir in flour, salt and cayenne pepper. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute. Remove from heat and stir in cheddar until melted. If necessary, return to low heat to finish melting cheddar. Blend a little of hot mixture into egg yolks; return all to saucepan and blend thoroughly. Transfer sauce to large bowl. Beat egg whites with cream of tartar until stiff but not dry. Fold cheddar sauce into egg whites. Turn mixture into 5 souffle dishes or 10-ounce casserole, filling 3/4 full.

For immediate service, bake one or more souffle in preheated 350° oven 30 minutes. Serve immediately. Carefully wrap remaining unbaked souffles in freezer wrap and freeze up to one month. To bake frozen souffle, unwrap and place directly from freezer into preheated 300° oven for about 1 hour and 10 minutes.

Makes 5 servings.

CLASSIC CHEDDAR SOUFFLE

1/3 cup butter
1/3 cup flour
1 teaspoon salt
1/8 teaspoon cayenne pepper
1-1/2 cups milk
2 cups Tillamook Sharp Cheddar, shredded
6 eggs, separated

Melt butter in a medium saucepan over low heat. Stirring constantly, add flour, salt and cayenne pepper. Cook until mixture bubbles. Add milk gradually, stirring constantly. Stir and cook until mixture bubbles and thickens. Stir in cheddar until melted. Remove cheddar from heat. Beat egg yolks slightly until combined. Gradually stir 1/3 cup hot cheddar mixture into egg yolks. Stir egg yolk mixture into remaining cheddar mixture. Cool 10 minutes. Preheat oven to 300°. In a medium bowl, beat egg whites until stiff by not dry. Fold cooled cheddar mixture into egg whites. Spoon mixture into a 2-quart souffle dish or casserole with straight sides. With the tip of a spoon, make a shallow groove 1 inch from edge around top of souffle. Bake 1 hour and 15 minutes in preheated oven until center has risen about 1-1/2 inches above groove and turned golden brown. Serve immediately.

Makes 6 servings.

CHEDDAR SOUFFLE

1/2 pound Tillamook Sharp Cheddar, grated
6 Tablespoons butter
6 Tablespoons flour
3/4 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon white pepper
1/8 teaspoon paprika
1-1/2 cups milk
6 eggs, separated

Set out a 2-quart casserole dish; do not grease. Grate cheddar and set aside. Melt butter in a saucepan over low heat. Blend flour, dry mustard, salt, white pepper and paprika. Heat until mixture bubbles. Remove from heat. Add milk gradually, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly; cook 1 to 2 minutes longer. Cool slightly and add the grated cheddar all at one time. Stir rapidly until cheddar is melted. Beat egg yolks until thick and lemon-colored. Slowly spoon sauce into egg yolks while stirring vigorously. Beat egg whites until rounded peaks are formed and whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over beaten egg whites. Carefully fold together until just blended. Turn mixture into casserole. Insert the tip of a spoon 1 inch deep in mixture, 1 to 1-1/2 inches from edge; run a line around mixture. (Center part of souffle will form a "hat.") Bake at 300°, 1 to 1-1/4 hours, or until a silver knife comes out clean when inserted halfway between center and edge of souffle. Serve at once, while "top hat" is at its height.

Makes 8 to 10 servings.

Cheddar Bacon Souffle: Follow recipe for Cheddar Souffle. Dice and panbroil until crisp, 5 slices bacon. When bacon is crisp and brown, remove from skillet; set aside on absorbent paper to drain thoroughly. Substitute 3 Tablespoons of the reserved bacon fat for 3 Tablespoons butter. Fold bacon pieces into egg whites with sauce. Proceed as in recipe.

HAM AND EGG CASSEROLE

1 to 2 medium potatoes, cooked, peeled, and thinly sliced
4 hard-cooked eggs, peeled and sliced
1 cup diced cooked ham
1 cup Tillamook Medium Cheddar, grated
Salt and pepper to taste
1 egg
1 cup dairy sour cream
1/4 cup buttered bread crumbs

Preheat oven to 350°. Generously butter a 1-1/2 quart shallow baking dish. Layer potatoes, sliced eggs, ham and grated cheddar in baking dish; season with salt and pepper. Bake 10 minutes. Beat egg in a medium bowl. Blend in sour cream. Pour over potatoes, sliced egg, ham and cheese. Sprinkle with buttered bread crumbs. Return to oven and bake 5 minutes or until heated through. Serve immediately.

Makes 4 servings.

FRITTATA

2 jars (6-1/2 oz. each) marinated artichokes
1 small onion, chopped
4 eggs, beaten
2 cups Tillamook Sharp Cheddar, grated
1/4 cup bread crumbs
1/4 teaspoon salt
1/8 teaspoon oregano
1 garlic clove, minced
2 Tablespoons parsley, chopped
1/8 teaspoon pepper
Dash hot suace

Drain only 1 jar of artichokes. Put the drained artichokes plus the other jar with liquid in frying pan. Add onions and saute until transparent. Remove from heat. Add beaten eggs, cheddar, bread crumbs, salt, oregano, garlic, parsley and hot sauce. Pour into a 9x9-inch pan. Bake at 350° for 30 minutes.

Makes 8 servings.

EGG AND CHEDDAR CAKES

4 eggs, lightly beaten
2 Tablespoons chopped onion
1/2 cup flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 teaspoon baking powder
1-1/2 cups Tillamook Sharp Cheddar, shredded
1 Tablespoon butter

Combine eggs with onion, flour, salt, pepper and baking powder. Stir in cheddar. Heat butter on a nonstick skillet or griddle just hot enough to sizzle a drop of water. Pour 1/3 cup portions of mixture onto hot skillet. Brown well on both sides, turning once. Serve immediately with spiced fruit or other topping.

Makes 4 servings.

ASPARAGUS SOUFFLE

1/4 cup butter
1/4 cup flour
1-1/3 cups warm milk
1/2 cup Tillamook Sharp Cheddar, grated
5 eggs, separated
1/2 teaspoon salt
1/8 teaspoon garlic powder
1 pound fresh asparagus, cooked and chopped; or 1 package (10 oz.) frozen cut asparagus tips, cooked according to package directions
1/2 teaspoon salt

Preheat oven to 350°. Melt butter; add flour and mix into a smooth paste. Add milk slowly and cook over low heat until thickened, stirring constantly. Add cheddar and cook only until melted. Remove from heat. Add well-beaten egg yolks with 1/2 teaspoon salt to cheese mixture. Add garlic powder and asparagus. Sprinkle egg whites with 1/2 teaspoon salt and beat until stiff. Fold in cheese mixture and mix only until well-blended. Bake 60 minutes in well-greased 1-1/2 quart souffle dish placed in a larger pan with 1 inch hot water.

Makes 6 servings.

CHEDDAR SOUFFLE

1/4 cup quick-cooking tapioca
1/2 teaspoon salt
1 cup milk
1 cup Tillamook Medium Cheddar or Tillamook Monterey Jack, shredded
4 eggs, separated

Preheat oven to 350°. Combine tapioca, salt and milk in saucepan; let stand 5 minutes. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Add cheese, stirring until melted. Cool slightly. Beat egg whites until stiff but not dry. Beat egg yolks until thickened and light in color; beat in tapioca mixture. Fold into beaten egg whites. Pour into 1-1/2 quart baking dish. Place in pan of hot water in oven. Bake 50 to 55 minutes or until firm.

QUICHE LORRAINE

1 unbaked 9-inch pastry shell
6 eggs, lightly beaten
8 slices bacon, cooked, drained and crumbled
1 cup Tillamook Sharp Cheddar, shredded
1-1/4 cups half-and-half
1/2 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon white pepper

Preheat oven to 450°. Brush pastry shell with a small amount of beaten egg. Prick bottom and sides of pastry shell with fork. Bake the shell until golden brown, about 5 minutes. Cool on wire rack. Sprinkle bacon and cheddar in pastry shell. Combine remaining ingredients and beat until thoroughly blended. Pour into pastry shell. Reduce oven temperature to 375°, bake for 35 to 40 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

Makes 6 servings.

BROCCOLI-CHICKEN QUICHE

1 unbaked 9-inch pastry shell, chilled
1 cup Tillamook Medium Cheddar, shredded
1 package (10 oz.) frozen chopped broccoli, cooked, drained and cooled
1 chicken breast, cooked, skinned, boned and diced
4 green onions, including tops, diced
3 eggs, lightly beaten
1 cup half-and-half
1/2 cup milk
1/2 teaspoon seasoned salt
1/8 teaspoon salt
Dash white pepper
1/4 cup grated Parmesan cheese

Preheat oven to 375°. Sprinkle cheddar over bottom of the chilled pastry crust. Sprinkle with broccoli, diced chicken and green onions. Combine eggs, half-and-half, milk and seasonings; blend well. Pour into pastry shell. Sprinkle with Parmesan cheese. Bake 40 to 45 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving.

Makes 4 servings.

SALMON QUICHE

1 unbaked 10-inch pastry shell
1 package (9 oz.) frozen chopped spinach, cooked and drained
1-1/2 cups Tillamook Monterey Jack, shredded
1 package (3 oz.) cream cheese, softened
1/2 teaspoon salt
1/2 teaspoon thyme
1 can (15-1/2 oz.) pink salmon, drained and flaked
4 eggs, lightly beaten
1 cup milk

Preheat oven to 375°. Bake pastry shell for 10 minutes. Combine spinach, cheeses, salt and thyme. Sprinkle salmon evenly in pastry shell. Spoon spinach mixture into pastry shell. Combine eggs and milk; pour into pastry shell. Bake 40 to 45 minutes. Let stand 10 minutes before serving.

SAUSAGE QUICHE

1-1/2 cups flour
1/2 teaspoon salt
1/2 cup shortening
1 egg, separated
1/4 cup water
1/2 pound bulk pork sausage
1/4 cup minced onion
1 cup Tillamook Medium Cheddar, shredded
4 eggs
2 cups milk
1/2 teaspoon salt
Dash cayenne pepper

Preheat oven to 375°. Stir flour and 1/2 teaspoon salt together. Cut shortening into flour until pieces are size of small peas. Beat egg yolk with water. Sprinkle into flour mixture a little at a time, mixing lightly until dough begins to stick together. If necessary, add more water. Press together. Turn out onto lightly floured surface and roll into circle 1/8-inch thick. Gently fit into ungreased 9-inch pie pan. Trim pastry and flute edge of dough; brush pastry with lightly beaten egg white. Fry sausage and onion; drain. Sprinkle sausage, onion and cheddar in unbaked pie shell. Beat together 4 eggs, milk, 1/2 teaspoon salt and pepper; pour into pie shell. Bake 30 to 40 minutes or until knife inserted in center comes out clean. Cool slightly before serving.

Makes 6 to 8 servings.

OMELET DELIGHT

1 cup hard salami, cut into strips
1/4 cup sliced green onions
2 Tablespoons butter
5 eggs
1/4 cup water
1 teaspoon salt
1/4 teaspoon pepper
1 cup Tillamook Monterey Jack, shredded

Saute salami and onions in butter in large skillet; cook until onion is translucent. Beat eggs, water, salt and pepper until blended. Pour into skillet. Cook over low heat until set. Sprinkle cheese over surface of omelet. Cover and cook until cheese is melted and omelet is puffed.

ZUCCHINI OMELET

1 11-inch zucchini, thinly sliced
3 medium tomatoes, peeled and quartered
1 slice bacon, diced
4 eggs, beaten
3/4 cup Tillamook Monterey Jack, shredded
1/4 cup milk
1/2 teaspoon salt
1 Tablespoon chopped parsley
2 teaspoons cornstarch
1/4 cup sliced ripe olives

Saute zucchini and tomatoes in medium saucepan until zucchini is tender, about 10 minutes. Drain zucchini, reserving tomato sauce. Cook bacon until crisp in 10-inch skillet. Add zucchini. Combine eggs, cheese, milk, salt and parsley. Pour over zucchini and bacon. Cover and cook over low heat 15 minutes. Dissolve cornstarch in reserved sauce in saucepan. Cook, stirring constantly, until thickened. Add olives. Cut omelet into wedges. Serve with sauce.

Makes 6 servings.

CHEDDAR SALMON LOAF

1 pound can salmon, drained and flaked
1 egg, beaten
1/2 cup milk
1 cup Tillamook Sharp Cheddar, grated
1 teaspoon salt
1/4 teaspoon pepper
1 cup cracker crumbs

Mix all ingredients, put in a well-greased loaf pan. Bake at 350° for 40 minutes.

Makes 6 servings.

EGG AND SALMON OMELET

1/4 pound smoked salmon
4 eggs
1/2 cup Tillamook Monterey Jack, shredded
1 cup rich milk, or half-and-half
Salt and pepper

Dice salmon and put in buttered casserole dish, sprinkle cheese over top. Add eggs beaten with milk and seasonings. Bake slowly until golden brown in a 325° oven.

DELIGHTFUL SALMON LOAF

1 egg
3/4 cup milk
1 cup soft bread crumbs
1 pound can salmon
1 cup Tillamook Medium Cheddar, grated
1 teaspoon grated green pepper
1 Tablespoon lemon juice
1/2 teaspoon celery salt
Juice of one garlic clove
1/2 cup buttered fine bread crumbs

Beat egg and milk together. Add soft bread crumbs. Flake salmon, removing bones and skin. Combine all ingredients. Place in greased casserole and top with buttered bread crumbs. Bake in a 350° oven for 30 minutes. Serve plain or with tomato sauce, egg sauce or caper sauce.

DENVER OMELET

1/4 cup chopped green pepper
1 Tablespoon chopped onion
3 Tablespoons butter
6 eggs, beaten
1/2 cup chopped ham
1/3 cup milk
Salt and pepper
1/4 pound Tillamook Medium Cheddar, sliced

Saute green pepper and onion in butter in 10-inch skillet. Combine eggs, meat, milk and seasonings; pour into skillet. Cook slowly. As egg mixture sets, lift slightly with a spatula to allow uncooked portion to flow underneath. When set, fold in half. Top with slices of cheddar, steam just a few seconds to melt cheese. Serve immediately.

Makes 3 to 4 servings.

GOLDEN CHEDDAR OMELET

1/2 cup mushroom slices
2 Tablespoons green onion slices, or chopped green pepper
3 Tablespoons butter
6 eggs, beaten
1/3 cup milk
1/2 teaspoon salt
Dash of pepper
1 cup Tillamook Sharp Cheddar, shredded

Saute mushrooms and onion in butter in a 10-inch skillet. Remove vegetables from skillet. Combine eggs, milk and seasonings; pour into skillet. Cook slowly. As egg mixture sets, lift slightly with a spatula to allow uncooked portion to flow underneath. When set, cover omelet with mushrooms, onion and 3/4 cup cheddar. Fold in half; sprinkle with remaining cheddar.

Makes 3 to 4 servings.

BAKED OMELET SANTA FE

3-1/2 cups Tillamook Monterey Jack, shredded
3-1/2 cups Tillamook Sharp Cheddar, shredded
1 cup thinly sliced green onions with some tops
2 medium tomatoes, seeded, chopped
1/4 cup chopped green chile peppers, drained
1 can (2-1/4 oz.) ripe olives, drained
1/2 cup flour
6 eggs, separated
1 can (5-1/4 oz.) evaporated milk
1/2 teaspoon salt
1/2 teaspoon dried oregano leaves, crumbled
1/4 teaspoon ground cumin
1/4 teaspoon cream of tartar

Preheat oven to 300°. Generously butter a shallow 3-quart casserole dish; set aside. In a large bowl, combine cheeses, green onion, tomatoes, green chiles, olives and 2 Tablespoons flour. Toss to distribute flour; spoon into prepared casserole dish. In a small bowl, beat egg yolks with a fork until frothy. Alternately add milk and remaining flour, beating until smooth. Stir in salt, oregano and cumin. In a large bowl, beat egg whites; fold into egg yolk mixture. Spoon egg mixture over cheese mixture. Bake 60 minutes in preheated oven until top is golden brown and firm. Serve immediately.

Makes 8 to 10 servings.

PEASANT OMELET

4 to 5 slices thick bacon
4 boiled potatoes
1 onion
4 eggs
4 Tablespoons milk
Salt and pepper
2 tomatoes, sliced
4 oz. Tillamook Medium Cheddar, grated
Parsley

Chop the onion and cut the potatoes in cubes. Brown the bacon, potatoes and onion in a skillet. Beat the eggs with milk. Add salt and pepper to taste; pour over ingredients in skillet. Put sliced tomatoes on top and sprinkle with grated cheddar. Make sure eggs are evenly distributed in the skillet. Cook until omelet is creamy on the surface, about 10 minutes. Serve with cut parsley on top.

FLUFFY OMELET SUPREME

8 eggs, separated
1/2 cup flour
3/4 teaspoon salt
Pepper
1/2 teaspoon cream of tartar
4 Tablespoons butter
1/4 teaspoon onion powder
1-1/4 cup milk
1 cup Tillamook Medium Cheddar, shredded

Beat egg yolks with 1/4 cup of flour and 1/4 cup water. Add 1/2 teaspoon salt and a little pepper; beat until thick and creamy. Beat the egg whites with cream of tartar until stiff but not dry. Fold egg yolk mixture gently into egg whites. Pile mixture into two well-buttered 8-1/2-inch layer cake pans. Bake at 350° for 15 minutes. While omelet is baking, prepare Cheddar sauce. Melt butter in a double boiler. Add remaining 1/4 cup of flour, 1/4 teaspoon salt, onion powder and milk; cook until slightly thickened. Add cheddar and stir. Place 1 baked layer of the omelet on a serving plate and top with half of the Cheddar Sauce. Place second omelet layer on top and cover with remaining sauce. When serving, cut into wedges with 2 forks as it is very light.

Makes 6 servings.

BAKED CHEDDAR EGGS

2 cups Tillamook Medium Cheddar, grated
1/4 cup butter
1 dozen eggs
2 cups light cream
1 teaspoon prepared mustard
1 teaspoon salt
Pepper

Spread the grated cheddar in bottom of a 9x13x2-inch pan. Dot with butter. Lightly whip the eggs; add cream, prepared mustard and seasonings. Pour over cheddar and butter. Bake at 350° for 40 minutes. This is an easy way to prepare eggs for 8 guests at brunch.

DOUBLE DELIGHT OMELET

1 cup cream style cottage cheese
1 Tablespoon snipped fresh or freeze-dried chives
2 Tablespoons finely diced celery
2 teaspoons snipped fresh parsley leaves
1 Tablespoon milk
Salt to taste
4 eggs
1/2 teaspoon salt
1/8 teaspoon white pepper
1 Tablespoon butter
1/2 cup Tillamook Colby, shredded

Combine cottage cheese, chives, celery, parsley and milk in a small bowl. Add salt to taste; set aside. In another small bowl, beat eggs slightly with 1/2 teaspoon salt and white pepper. Melt butter in a 10-inch omelet pan or skillet over medium heat. Add eggs. Stir with the back of a fork held flat on the bottom of pan. While stirring, slide pan briskly back and forth over heat until omelet is set on bottom and slightly soft on top. Remove from heat. Sprinkle omelet with shredded cheese. Spoon cottage cheese mixture down center. Fold 1/3 of omelet over cottage cheese mixture. With spatula, slide omelet onto a warm platter. Fold remaining 1/3 over.

Makes 2 servings.

CHEDDAR AND OLIVE CUSTARD

5 slices bread
2 Tablespoons butter
1 cup Tillamook Medium Cheddar, grated
1/2 cup stuffed olives, sliced
3 eggs
1/4 teaspoon prepared mustard
1/3 cup olive liquor
2 cups milk, scalded

Remove crusts from bread, spread with 1 Tablespoon butter, cut into cubes, and arrange 1/3 in buttered casserole. Cover with 1/3 of cheddar and 1/4 of olives. Repeat, having cheddar on top. Dot with remaining butter. Beat eggs slightly, add mustard and olive liquor and then add milk gradually, stirring constantly. Pour into casserole, set in pan of hot water, and bake in slow oven (325°) until firm, about 60 minutes.

Makes 6 servings.

BAKED NOODLES AND CHEDDAR

1 Tablespoon butter
2 Tablespoons flour
1/2 teaspoon salt
Dash pepper
2 cups milk
3-1/2 cups cooked noodles (9 oz. package)
1/2 cup diced cooked ham
1-1/2 cups Tillamook Medium Cheddar, grated
1 cup soft bread crumbs, buttered
2 Tablespoons chopped parsley

Melt butter, add flour, salt and pepper and mix thoroughly. Add milk and cook over hot water until thickened, stirring constantly. Arrange alternate layers of noodles, sauce, ham and cheddar in buttered casserole and cover top with buttered crumbs and parsley. Bake in moderate oven (350°) until crumbs are brown and heated through, about 25 minutes. Serve immediately.

Makes 6 to 8 servings.

Main Dishes *and* Casseroles

CHICKEN ROCOCO

1 bar (10 oz.) Tillamook Sharp Cheddar
4 chicken breasts, boned, skinned
2 eggs, beaten
3/4 cup dry bread crumbs
Butter
1 chicken bouillon cube
1 cup boiling water
1/2 cup chopped onion
1/2 cup chopped green pepper
2 Tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
2 cups cooked white rice
1 cup cooked wild rice
1 can (3 oz.) sliced mushrooms, drained

Heat oven to 400°. Cut cheddar into 8 equal sticks. Cut chicken breasts in half; flatten each to 1/4-inch thickness. Roll each piece around stick of cheddar; secure with toothpicks. Dip in eggs, then in bread crumbs. Brown in butter with a touch of oil. Dissolve bouillon cube in water. Cook onion and green pepper in 1/3 cup butter until tender; add flour, seasoning and bouillon. Cook until thickened. Add rice and mushrooms; pour into 10x8-inch baking dish. Top with chicken. Bake at 400°, 20 minutes.

Makes 8 servings.

CLASSIC WELCH RABBIT

1 cup beer
1 teaspoon dry mustard
2 teaspoons Worcestershire sauce
3 or 4 drops hot pepper sauce
4 cups Tillamook Medium Cheddar, shredded
2 eggs
1 Tablespoon cornstarch
4 English muffins, halved, toasted

Combine beer, mustard, Worcestershire sauce and hot pepper sauce in the top of a double boiler; place over simmering water and cook until warmed through. Stir in cheddar 1 cup at a time until melted. In a small bowl, beat eggs and cornstarch until blended. Gradually stir 1/2 cup hot cheddar mixture into egg mixture. Stir egg-cheddar mixture into remaining cheddar mixture in top of double boiler. Continue to cook and stir over simmering water 3 minutes longer. Place 2 muffin halves on each of 4 dinner plates. Top with cheddar mixture. Serve immediately.

Makes 4 servings.

PASTEL DE POLLO CON QUESO

1 broiler-fryer chicken, cut up (about 3 pounds)
2 cans (13-3/4 oz. each) chicken broth
1/2 cup chopped onion
1 cup thinly sliced celery
2 medium carrots, sliced
1/3 cup butter
1/2 cup flour
1 cup heavy cream or whipping cream
1 cup Tillamook Sharp Cheddar, shredded
Salt and pepper to taste
Topper Roll:
1 package (3 oz.) cream cheese, at room temperature
2 Tablespoons half-and-half or light cream
1 Tablespoon snipped fresh parsley
1 Tablespoon snipped fresh chives
1/4 teaspoon salt
2 cups biscuit mix
1/2 cup milk

Place chicken pieces in a large pot or Dutch oven. Add broth, onion, celery and carrots. Cover and bring to a boil. Lower heat and simmer about 45 minutes, until chicken is tender. With slotted spoon, remove chicken and vegetables from broth; place in a 2-quart casserole dish. Set aside and keep warm. Melt butter in a medium saucepan. Add flour and cook, stirring, until mixture bubbles. Measure 2 cups broth from pot and slowly stir into flour mixture. Continue stirring until mixture bubbles and thickens. Blend in cream until heated through; do not boil. Stir in cheddar until melted. Season sauce with salt and pepper to taste. Keep warm. Preheat oven to 400°. Prepare Topper Roll.

Topper Roll: Combine cream cheese and half-and-half in a small bowl. Beat until fluffy. Gently stir in parsley, chives and salt; set aside. Combine biscuit mix and milk in a medium bowl. Dough will form a ball and leave side of bowl. Turn dough out and roll into an 8-inch square. Spread cream cheese mixture evenly over dough. Roll up jelly roll fashion. With a sharp knife, cut into 8 even slices.

Pour sauce over chicken and vegetables in casserole. Lay Topper Roll slices flat, side-by-side, around edge of casserole. Bake 25 minutes in preheated oven until lightly browned. Serve at once.

Makes 6 servings.

CALIFORNIA CASSEROLE

1 pound ground chuck
2 teaspoons oil
1 onion, chopped
1/2 teaspoon salt
2 cans (10 oz. eacn) enchilada sauce
1 can (8 oz.) tomato sauce
1/4 teaspoon Worcestershire sauce
12 corn tortillas
3 cups Tillamook Monterey Jack, grated
Sour cream

Brown meat in oil, add onion and salt. Combine sauces in another pan and heat. Add 1/4 cup sauce to meat mixture. Dip 3 tortillas in warmed sauce and lay on bottom of casserole. Add 1/3 of meat mixture and 1/2 of the cheese. Continue dipping and layering, ending with tortillas. Pour sauce over all. Bake, uncovered, at 350° for 40 minutes or until bubbly. Let steand 10 minutes before serving. Pass a bowl of sour cream to be added if desired.

Serves 6.

CHICKEN DIVAN

2 packages (10 oz. each) frozen broccoli, thawed, well drained
2 Tablespoons butter
3 Tablespoons flour
1 teaspoon dry mustard
1/4 teaspoon garlic powder
1/4 teaspoon salt
Dash pepper
2 cups milk
2 cups Tillamook Medium Cheddar
3 whole chicken breasts, split, cooked, boned
1/4 cup sliced almonds
Paprika

Parboil broccoli for 1 minute; drain on paper towels. Melt butter over low heat. Stir in flour and seasonings. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Boil and stir for 1 minute. Add cheddar, stir until melted. Place broccoli in buttered 2-quart shallow baking dish; cover with 1/2 cheddar sauce, chicken, and remaining sauce. Sprinkle with nuts and paprika. Bake in preheated 350° oven, 25 to 30 minutes or until thoroughly heated.

Makes 6 servings.

CHICKEN MONTEREY

4 chicken breasts
1/4 cup butter, at room temperature
1/2 teaspoon dried oregano leaves, crumbled
1 Tablespoon snipped fresh parsley
1/2 cup fine dry bread crumbs
1/2 cup freshly grated Parmesan cheese
1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon dried oregano leaves, crumbled
1/4 pound Tillamook Monterey Jack
5 Tablespoons butter, melted
1 orange, thinly sliced

Carefully cut bones from chicken breasts and remove skin. Cut breasts in half lengthwise. Place each chicken breast half between 2 pieces of waxed paper. Pound with a meat mallet until about 1/4-inch thick; set aside. Combine 1/4 cup butter, 1/2 teaspoon oregano and parsley in a small bowl; set aside. In a pie plate, stir together bread crumbs, Parmesan cheese, garlic powder, salt, pepper and 1 teaspoon oregano; set aside. Spread herb butter mixture evenly over pounded chicken breasts. Cut Monterey Jack into eight 1-1/2 x 1/2-inch strips. Place 1 cheese strip on each piece of chicken. Roll chicken around cheese, tucking ends under. Dip chicken rolls in 5 Tablespoons melted butter. Carefully roll in bread crumb mixture. Place seam side down, 1/2-inch apart, in an ungreased 13x9-inch baking dish. Cover and refrigerate 4 hours or overnight. Preheat oven to 400°. Remove chicken rolls from refrigerator. Bake, uncovered, about 20 minutes in preheated oven until juices no longer run pink when chicken is pierced with a fork. Place chicken rolls on a hot platter. Garnish with orange slices.

Makes 8 servings.

CHEDDAR-MUSHROOM SCALLOP

1 can (4 oz.) sliced mushrooms, drained, reserving liquid
1/2 pound Tillamook Sharp Cheddar
6 slices white bread
2 Tablespoons butter
Milk or cream, combined with mushroom liquid to make 1 cup
2 eggs
1/2 teaspoon salt
1/2 teaspoon paprika
1/8 teaspoon pepper

Grease a 1-1/2 quart casserole. Cut cheddar into 1/2-inch slices. Trim crusts from white bread and cut into thirds. Arrange some bread fingers on bottom of casserole. Cover with a layer of 1/2 the cheddar and mushrooms. Repeat layers, topping with remaining bread fingers. Dot with butter. Add milk or cream to reserved mushroom liquid. Beat in eggs until thick and piled softly. Beat salt, paprika and pepper into the liquid. Pour over layers in casserole. Bake at 325° for 30 to 40 minutes or until puffed and lightly browned.

Makes 6 servings.

BEEF ENCHILADA CASSEROLE

1 pound Tillamook Sharp Cheddar, grated
1 pound ground beef
1 clove garlic
1 medium onion, chopped
1 can cream of chicken soup
1 can cream of mushroom soup
1 dozen corn tortillas
1 can green chiles, cut into strips (optional)
1 can Mexicorn
1 can enchilada sauce

Cook ground beef with garlic and onion until done. Dip tortillas into warm enchilada sauce and line greased 13x9-inch pan or casserole with tortillas. Add in layers: 1/2 meat, 1/2 cheese, 1/2 soups, 1/2 corn, 1/2 chiles; repeat. Cover and bake, covered with foil, at 375°, 30 to 40 minutes.

WESTERN CHILI

1 pound lean ground beef
1 can (15 oz.) tomato sauce
1 can (1 pound) kidney beans, undrained
1-1/2 Tablespoons instant minced onion
2 teaspoons chili powder
1 bay leaf
2 cups Tillamook Medium Cheddar, shredded

Brown meat in a large skillet. Stir in tomato sauce, beans, onions, chili powder and bay leaf. Bring to a boil and simmer 30 minutes. Remove bay leaf. Remove from heat; stir in cheddar until melted. Return to low heat to finish melting cheddar, if necessary; do not boil. Garnish each serving with additional cheddar.

Makes 5 servings.

CHEDDAR MAC

3/4 cup chopped onion
1/2 cup chopped green pepper
2 Tablespoons butter
1 can (17 oz.) kidney beans, drained
1-3/4 cups tomato juice
1 Tablespoon chili powder
2 cups macaroni, cooked, drained
2 cups Tillamook Medium Cheddar, shredded

Saute onion and green pepper in butter until tender in a large skillet. Add kidney beans, tomato juice and chili powder; simmer for 10 minutes. Place half the macaroni in a buttered 2-quart casserole; cover with half the cheddar and half the sauce. Repeat layers. Bake in preheated oven 350° for 25 to 30 minutes or until thoroughly heated. Top with cheddar triangles, if desired.

Makes 6 servings.

SCOTCH CASSEROLE

8 oz. elbow macaroni
1/4 pound Tillamook Sharp Cheddar, grated
1 can mushroom soup, undiluted
1/4 cup chopped onion
1 can corned beef, diced, or spam, or left-over ham
1 cup milk
3/4 cup dry bread crumbs
Dash of garlic powder

Cook macaroni in salted water until tender. Blend milk with soup; add beef, cheddar, onion and garlic powder. Grease casserole and fill alternately with layers of mix and macaroni. Top with bread crumbs and dot with butter. Bake at 350° for 45 minutes, or until onions are tender.

CHILI-GHETTI

2 Tablespoons butter
1 garlic clove, minced
3/4 cup chopped onion
1 pound ground beef
2-1/2 cups tomatoes (1 pound, 3 oz. can)
3 cans (15 oz. each) chili with meat
1 package (8 oz.) spaghetti
3 cups Tillamook Medium Cheddar, shredded
1 cup sour cream
1/2 cup Parmesan cheese, grated

In large skillet, melt butter; brown garlic, onion and ground beef. Drain off excess fat and add tomatoes and chili; simmer 45 minutes. Meanwhile, cook spaghetti and drain. Remove skillet with chili mixture from heat and stir in cheddar until melted. Fold in sour cream. Combine chili mixture and spaghetti, mixing well. Place in buttered baking dish, top with Parmesan cheese and bake 45 minutes in 350° oven.

Makes 8 servings.

DAIRY BEEF CASSEROLE

1 pound ground beef
1 Tablespoon butter
1/4 cup minced onion
1/4 teaspoon garlic
2 cans (8 oz. each) tomato sauce
1 teaspoon salt
1/4 teaspoon pepper
1 cup sour cream
1 cup creamy style cottage cheese
1-1/4 cups sliced, cooked carrots
8 oz. medium noodles, cooked and drained
1 cup Tillamook Medium Cheddar, shredded

Brown ground beef in butter, add onion and garlic. Stir in tomato sauce, salt and pepper. Combine sour cream, cheese and carrots. Add the combination to noodles and mix. Alternate layers of the meat mixture and noodle mixture in a 3-quart casserole, beginning and ending with the noodles. Top with cheddar cheese. Bake at 350° for at least 45 minutes.

HAMBURGER AND MACARONI CASSEROLE

1 pound ground beef
2 medium minced onions
1 clove garlic
2 teaspoons salt
1/4 teaspoon pepper
2 teaspoons Worcestershire sauce
2 cans cream of celery soup
1/2 pound macaroni, broken
1/2 cup Tillamook Medium Cheddar, grated
1/2 cup bread crumbs
4 Tablespoons butter
1/2 teaspoon prepared mustard, diluted in 1/4 cup water

Lightly brown minced onions in 2 Tablespoons butter. Add meat, garlic, salt, pepper and simmer until meat has lost color. Remove garlic or crush in press. Add celery soup and Worcestershire sauce. Cook macaroni in boiling salted water for 7 minutes, stirring occasionally; drain thoroughly. In a 2-quart casserole, layer meat sauce, macaroni and grated cheddar. Repeat layers. Top with bread crumbs and dot with remaining butter. Drizzle mustard sauce and, for color, sprinkle lightly with paprika. Bake at 350° for 30 minutes.

YANKEE ENCHILADAS

Salad:
1 large head lettuce
1 medium mild onion
1/4 pound Tillamook Sharp Cheddar
Sauce:
1 pound ground beef
1 teaspoon salt
1 can tomato sauce
2 cans water
1 teaspoon chili powder
1/2 teaspoon oregano
1/4 teaspoon garlic

Chop lettuce, onion and cheddar as for a salad; mix and refrigerate. Cook beef, salt, tomato sauce, water, chili powder, oregano and garlic until thick. Heap the salad in the center of a bowl, put corn chips around the edge, and pour sauce over all.

TACO CASSEROLE

1 pound ground beef
1/2 teaspoon garlic powder
1 package (9-1/2 oz.) corn chips
1 cup Tillamook Medium Cheddar, grated
2 cups shredded lettuce
Sauce:
1 can (16 oz.) stewed tomatoes
1 teaspoon granulated sugar
3/4 teaspoon dried oregano
1/2 teaspoon Worcestershire sauce
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon hot sauce
1/4 cup chopped green pepper
1/4 cup chopped onion

Cook ground beef until browned; drain off excess fat. Stir in garlic powder. Coarsely crush corn chips and place in bottom of ungreased 8-inch square baking dish. Spoon hot meat over chips. Top with cheddar. Bake at 350°, 10 to 12 minutes, or until heated through. While casserole is baking, prepare Taco Sauce by stirring together all sauce ingredients. Break up large tomato pieces. Sprinkle casserole with shredded lettuce; pour on taco sauce, and serve immediately.

Makes 4 servings.

SOUTH-OF-THE-BORDER CHILI CASSEROLE

1 package (3 oz.) cream cheese, at room temperature
3/4 cup cottage cheese
1/2 cup dairy sour cream
3 Tablespoons minced green onion
2 Tablespoons diced green chiles
1/4 teaspoon salt
1 cup (8 oz. can) chili and beans
1 can (2-1/4 oz.) ripe olives, sliced
2 cups whole corn chips
1/2 cup crushed corn chips
1/2 cup Tillamook Sharp Cheddar, grated

Preheat oven to 350°. Butter a 1-1/2 quart casserole; set aside. Blend cream cheese until smooth; add cottage cheese, sour cream, onion, green chiles and salt; mix well. Combine chili and beans with olives. Layer in buttered casserole, in order: 1 cup whole corn chips, cheese mixture, 1 cup whole corn chips, and chili-olive mixture. Sprinkle with crushed corn chips. Bake 25 minutes. Remove from oven; sprinkle with cheddar. Bake 5 to 8 minutes longer, or until cheddar is melted.

Makes 4 servings.

DOTT'S CASSEROLE

1 pound ground beef
1 medium onion, chopped
2 cans tomato soup
1 cup water
1 cup cooked green beans
2 cups medium noodles, uncooked
1 cup Tillamook Sharp Cheddar, shredded

Cook noodles in boiling water. Brown beef and onion in skillet. Stir in soup, water, beans and noodles. Put into a 2-quart casserole. Top with cheddar (corn chips may be added on top, if you wish). Bake at 375° about 35 minutes.

Serves 8 to 10.

GUADALAJARA CASSEROLE

2 pounds ground chuck
1 small onion, chopped
1 clove garlic, minced
1 teaspoon instant coffee powder
2 teaspoons chile powder
1 teaspoon salt
1/8 teaspoon pepper
2 cans (8 oz. each) tomato sauce
12 tortillas
1 package (3 oz.) cream cheese
2 cups Tillamook Medium Cheddar, grated

Brown meat with onion and garlic. Add seasonings and 1 can tomato sauce. Simmer for 3 minutes. Spread tortillas with cream cheese, add a spoonful of meat mixture. Fold in half and place in shallow baking dish. Pour over remaining can of tomato sauce. Top with cheddar. Cover and bake for 20 minutes at 350°.

Serves 4 to 5.

CHEESE AND BEEF CASSEROLE

1 cup macaroni, cooked and drained
1 package (3 oz.) smoked sliced beef, chopped
1-1/2 cups cottage cheese
1 cup dairy sour cream
1/4 cup chopped onion
1/4 cup chopped parsley
1 teaspoon Worcestershire sauce
1/3 cup corn flake crumbs
1/2 cup Tillamook Sharp Cheddar, shredded

Combine macaroni, meat, cottage cheese, sour cream, onion, parsley and Worcestershire sauce; mix lightly. Spoon mixture into buttered 1-1/2 quart casserole. Combine corn flake crumbs and cheddar and sprinkle over top. Bake in preheated oven, 350°, for 30 minutes.

Makes 6 servings.

NACHO SUPPER

1 pound ground chuck
1 large onion, chopped
1/2 teaspoon salt
1 can (1 pound) refried beans
1 can (4 oz.) chopped green chiles
3 cups Tillamook Monterey Jack, grated
3/4 cup prepared taco sauce
Ripe olives
Sour cream
Avocado dip
Tostadas or corn chips

Brown meat and onion quickly. Add salt. Spread beans in bottom of baking dish. Add meat, chiles, cheese and sauce. Bake for 25 minutes at 400°. Serve on chips, adding olives, sour cream and avocado dip on top of each serving.

COUNTRY CHICKEN 'N BISCUITS

8 slices bacon, fried crisp, and crumbled
2-1/2 cups cubed cooked chicken
1 package (10 oz.) frozen mixed vegetables, cooked and drained
2 medium-sized chopped tomatoes
1-1/2 cups Tillamook Medium Cheddar, shredded
1 can (10-3/4 oz.) condensed cream of chicken soup
3/4 cup milk
1-1/2 cups biscuit mix
2/3 cup milk
1 can French fried onions

In a greased 8x12-inch baking dish, combine first four ingredients and 1 cup cheese. Blend soup and 3/4 cup milk; pour over casserole. Bake, covered, at 400° for 15 minutes. Meanwhile, combine biscuit mix, milk and 1/2 can fried onions; mix well. Drop by spoonfuls to form 8 biscuits around edge of casserole. Bake, uncovered, 15 to 20 minutes, or until biscuits are golden brown. Top with remaining cheddar and onions; bake 2 to 3 minutes until onions are toasted.

Makes 6 servings.

BRIGHT MACARONI AND CHEESE

2 cups elbow macaroni, cooked and drained
2 Tablespoons butter
1/4 cup chopped onion
1/2 cup chopped green pepper
2 Tablespoons flour
2 cups milk
1 teaspoon salt
3/4 teaspoon dry mustard
3/4 teaspoon liquid hot pepper sauce
2 cups Tillamook Sharp Cheddar, shredded
1 tomato, peeled and chopped

Preheat oven to 350°. Melt butter in medium saucepan. Add onion and green pepper; saute until tender. Blend in flour. Gradually stir in milk. Add salt, dry mustard and liquid hot pepper sauce. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Add cheese and stir until melted. Remove from heat. Stir in tomato and macaroni. Pour into greased 2-quart baking dish. Bake 20 to 30 minutes.

Makes 6 to 8 servings.

FIESTA CASSEROLE

1 package (12 oz.) corn tortillas
Oil for frying
1 can (15 oz.) refried beans
4 cups cooked chicken, cubed
2 cups cooked ham, cubed
4 cups Tillamook Medium Cheddar, grated
Ripe Olives
Tomato Sauce:
1 onion, choppped
1 clove garlic, minced
2 Tablespoons oil
1 can (1 pound, 12 oz.) tomatoes and juice (break up tomatoes)
1 can chicken broth (regular strength)
1 can (6 oz.) tomato paste
1 Tablespoon chile powder
1/2 teaspoon salt
1/2 teaspoon cumin
1 can (4 oz.) chopped green chiles
2 teaspoons cornstarch
1 Tablespoon water
1 pint sour cream

Cut tortillas into 1/2-inch strips. Fry quickly in oil and drain on paper towels.

Tomato Sauce: Saute onion and garlic in oil. Add tomatoes, broth, tomato paste, chile powder, salt, cumin and chiles; simmer 10 minutes. Blend cornstarch with water and stir into sauce. Remove from heat and add sour cream. Keep warm, but do not boil.

Place half of the tortilla strips in a long baking dish, 9x13-inch. Spoon beans on top. Add half the ham, chicken and tomato sauce. Top with half the cheddar. Repeat layers. Bake uncovered for 35 minutes at 375°.

HAMBURGER UPSIDE-DOWN CASSEROLE

Saute **1/2 cup cut onions** and **2 teaspoons minced garlic.** Brown **1-1/2 pounds ground beef;** pour off fat. Season with **salt and pepper.** Cook **1-1/2 cups rice** in salt water. Mix together **3 beaten eggs, 3/4 cup milk, 1 can cream of mushroom soup.** Grate **1/2 pound of Tillamook Sharp Cheddar.** Butter a 2-quart casserole. Place meat, onions and garlic alone on bottom of casserole. Layer mixed rice and grated cheddar, then pour the milk, soup and eggs over all. Bake over pan of hot water at 3502° for approximately 1-1/2 hours.

Note: This can be made ahead and ready to bake.

ONE-POT MACARONI AND FRANKS

1 Tablespoon butter
6 Frankfurters (you may use more)
1 medium onion, chopped
1/2 green pepper, chopped
1 cup elbow macaroni, uncooked
1 teaspoon salt
1 can (16 oz.) tomatoes
1-1/2 cups water
2/3 cup Tillamook Medium Cheddar, grated

Melt butter in Dutch oven. Cut frankfurters in half lengthwise. Cut each half into 3 pieces. Saute frankfurters, onion and green pepper in butter, about 10 minutes or until franks are browned. Sprinkle macaroni over top. Add salt, tomatoes and water. Cover and bring to boil. Reduce heat and simmer, stirring occasionally, until macaroni is just tender, about 12 minutes. Stir in cheddar and simmer until cheddar melts. Serve immediately.

Makes 4 servings.

CHEDDAR AND HAM STRATA

12 slices white bread
3/4 pound Tillamook Sharp Cheddar
1 package (10 oz.) frozen chopped broccoli, fresh may be added
2 cups finely diced cooked ham
6 eggs, slightly beaten
3-1/2 cups milk
1/4 teaspoon dry mustard
1/2 teaspoon salt
2 Tablespoons instant diced onion

Cut 12 rounds of bread with doughnut cutter. Use scraps in bottom of 9x13-inch pan. Place cheddar in layer over bread. Add layer of broccoli, then ham. Arrange bread rounds on top. Combine remaining ingredients and pour over bread. Cover and refrigerate overnight. Bake, uncovered, at 325° for 55 minutes. Let stand 10 minutes before serving.

Serves 12.

BRUNCH CASSEROLE

1-1/2 pounds Brown 'n Serve link sausages
5 eggs
2 cups milk
1/8 teaspoon salt
1 teaspoon prepared mustard
7 slices bread
1 cup Tillamook Medium Cheddar, grated

Cut sausages in quarters and brown in a frying pan. Drain on paper towels. Beat eggs well; add milk, salt and mustard. Remove crusts from bread and slice into 1-inch squares. Add sausage, bread, and cheddar to egg mixture; stir well. Pour into a 2-quart casserole and refrigerate overnight. To bake, allow casserole to reach room temperature, then place in a shallow pan of water to prevent crust from forming while cooking. Bake for 1 hour at 350°.

Serves 6.

CHEESE RATATOUILLE CASSEROLE

4 slices bacon, diced
1/2 medium eggplant, cut into 1/2-inch cubes
1 medium onion, cut into wedges
1 medium zucchini, sliced
2/3 cup wheat germ
2 cups Tillamook Monterey Jack, grated
2 medium tomatoes, sliced
1 can (8 oz.) tomato sauce
1/4 cup water
1/2 to 1 teaspoon oregano leaves, crushed
1/2 teaspoon marjoram leaves, crushed
1/4 teaspoon rosemary leaves, crushed
1/4 teaspoon salt

Fry bacon in large skillet until almost crisp. Add eggplant, onion and zucchini. Saute until eggplant is tender (about 10 minutes). Place half the vegetables in 4 individual casseroles (1-1/2 to 2 cups). Spoon wheat germ on vegetables. Sprinkle with half the cheese. Top with tomatoes and remaining vegetables. Combine tomato sauce, water and seasonings. Pour over vegetables. Sprinkle with remaining cheese. Bake, uncovered, at 375° for 20 minutes until hot.

Makes 4 servings.

HAM AND POTATOES AU GRATIN

1/3 cup butter
3 Tablespoons flour
1-1/2 cups milk, heated
1 cup Tillamook Sharp Cheddar, shredded
1 cup diced cooked ham
1 Tablespoon onion flakes
2 cups sliced cooked potatoes, divided
1 Tablespoon minced parsley

Preheat oven to 400°. Butter a 2-quart casserole; set aside. Melt 3 Tablespoons butter in a 2-quart saucepan on moderate heat. Add flour; cook 2 minutes, stirring constantly. Add milk; cook until thickened, stirring constantly. Add cheddar; stir until melted. Remove from heat. Stir in ham, onion flakes, and 1 cup potatoes. Pour into prepared casserole. Arrange remaining potatoes on top. Melt remaining butter; brush on potatoes. Sprinkle with parsley. Bake 20 minutes or until heated through.

BAKED BEEF AND MACARONI CREOLE STYLE

1 pound ground beef
1 clove garlic, crushed
1 green pepper, diced
6 cups cooked, drained elbow macaroni
1 Tablespoon oil
1 medium onion, diced
1 Tablespoon chili seasoning or chili powder
1 teaspoon cumin powder
1 teaspoon salt
1/2 teaspoon pepper
2 cups crushed, canned tomatoes
1 cup or more Tillamook Medium Cheddar, diced
Parmesan cheese

Saute beef in oil with garlic, onion and green pepper over slow fire until meat loses pink color, about 10 minutes. Add chili seasoning, cumin powder, salt and pepper; stir well. Add tomatoes and cheese. Put all in a large bowl and mix with macaroni. Salt to taste. It may be necessary to add 1/2 to 1 cup water; mixture should be moist. Pour into a large, greased baking pan. Sprinke generously with Parmesan cheese. Bake at 350° for 30 minutes.

CHEESY HAM BAKE

3 eggs, beaten
2-1/2 cups milk
4 teaspoons prepared mustard
1/4 teaspoon salt
1/4 teaspoon dill weed
1/8 teaspoon pepper
8 ounces macaroni, cooked, drained
1-1/2 cups Tillamook Medium Cheddar, shredded
1 cup cubed cooked ham
1/4 cup chopped onion
1/4 cup chopped pimento

Combine eggs, milk, mustard and seasonings. Stir 1 cup cheddar, ham, onion and pimento in macaroni; pour into buttered 2-quart shallow baking dish. Bake in preheated 350° oven for 45 minutes. Sprinkle with remaining cheddar.

Makes 8 servings.

HURRY UP HAM SUPPER

1/2 cup chopped green pepper
1/4 cup butter
1/4 cup flour
1 teaspoon salt
Dash of cayenne pepper
2 cups milk
2 cups Tillamook Sharp Cheddar, shredded
2 cups elbow macaroni, cooked and drained
1 cup ham cubes
6 tomato slices

Saute green pepper in butter; blend in flour and seasonings. Gradually add milk. Cook, stirring constantly, until thickened. Add 1-1/2 cups cheddar; stir until melted. Stir in macaroni and ham; pour into 1-1/2 quart casserole. Top with tomatoes; bake at 350° for 20 minutes. Top with remaining cheddar; continue baking until cheddar melts.

Makes 6 servings.

CHEDDAR MEATLOAF

1-1/2 pounds ground beef
1-1/4 cups dry bread crumbs
1/4 pound Tillamook Sharp Cheddar, shredded
1 can (10-3/4 oz.) condensed tomato soup
1 egg
1/4 cup chopped onion
2 Tablespoons chopped, fresh parsley
1/2 teaspoon salt
Dash of pepper

Combine all ingredients; mix lightly. Shape into loaf in 11-3/4 x 7-1/2-inch baking dish. Bake at 350° for 1 hour.

Makes 6 servings.

CHEESE MEATLOAF

1/2 cup chopped onion
1/4 cup chopped green pepper
1 can (8 oz.) tomato sauce
2 beaten eggs
1/4 pound Tillamook Sharp Cheddar, diced
1 cup soft bread crumbs
1 teaspoon salt
Dash of pepper
1/4 teaspoon dried thyme leaves, crushed
1-1/2 pounds ground beef
1/2 pound ground pork

Cook vegetables in boiling water until tender; drain. Stir in remaining ingredients, except meat. Add meat; mix well. Shape into loaf baking dish. Bake at 350° for 1-1/2 hours. The last few minutes of baking time, place several strips of cheddar on top for a colorful touch.

Serves 6 to 8.

CHEDDAR-FILLED BEEF ROLLS

1-1/2 pounds ground beef
1/4 cup dry bread crumbs
2 Tablespoons barbecue sauce
1 egg
1/2 teaspoon salt
— — — — —
1 cup Tillamook Sharp Cheddar, shredded
1/4 cup dry bread crumbs
1/4 cup chopped green pepper
2 Tablespoons water

Heat oven to 350°. Combine meat, bread crumbs, barbecue sauce, egg and salt; mix well. Pat meat mixture into 14x8-inch rectangle on foil or waxed paper. Combine cheddar, bread crumbs, green pepper and water; pat cheddar mixture over meat. Roll up jelly roll fashion, beginning at narrow end. Chill several hours or overnight. Slice into 6 servings and bake in shallow pan at 350°, 25 to 30 minutes.

Makes 6 servings.

MEATLOAF-IN-THE-ROUND

2 pounds ground beef
1-1/2 cups Tillamook Sharp Cheddar, shredded
2 cups fresh bread crumbs
1 egg
1/2 cup chopped celery
1/2 cup chopped onion
1 Tablespoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon pepper
1 can (8 oz.) tomato sauce

Heat oven to 350°. Combine meat, 1 cup cheddar, bread crumbs, egg, celery, onion and seasonings; mix lightly. Shape into 9-inch round loaf in shallow baking dish. Bake for 1 hour; pour off drippings. Pour tomato sauce over meat; sprinkle with remaining cheddar. Return to oven, continue baking 15 minutes.

Makes 8 servings.

TACO LASAGNA

1 pound ground beef
1 medium onion, chopped
1 can (16 oz.) stewed tomatoes
1 can (8 oz.) tomato sauce
1 package French's taco seasoning
12 corn tortillas
1 pound Tillamook Sharp Cheddar, grated
Sour cream

Brown ground beef and onions, add stewed tomatoes, tomato sauce and seasoning; simmer for 10 minutes. Place 1/4 cup beef mixture on bottom of 13x9x2-inch pan. Layer 1/4 grated cheddar nest, then place tortillas side-by-side on the cheddar. Pour beef mixture over tortillas and continue alternating layers until mixture is used up. Bake for 20 to 25 minutes at 350°. Top with sour cream.

CHEESEBURGER PIE

1 pound lean ground beef
1/2 cup milk
1 egg
1 teaspoon minced garlic
1/2 teaspoon salt
1/2 teaspoon oregano leaves, crushed
1/4 teaspoon pepper
1/2 cup catsup
1/3 cup minced green onion
1 can (6 oz.) pitted ripe olives, drained and cut into wedges
1-1/2 cups Tillamook Monterey Jack, grated
2 Tablespoons minced parsley

Combine beef, milk, egg, garlic and seasoning in a bowl; mix well. Press beef mixture evenly on bottom and sides of ungreased 9-inch pie pan. Layer with catsup, onion, olives and cheese. Bake at 400° for 25 minutes until done. Sprinkle with parsley. Cut into wedges.

Makes 6 servings.

CRESCENT ITALIANO BAKE RECIPE

1 pound ground beef
1 cup mushrooms
1/2 cup chopped onions
1/2 teaspoon salt
1/2 teaspoon pepper
1 can (8 oz.) tomato sauce
1 cup Tillamook Medium Cheddar, shredded
1 can (8 oz.) refrigerated crescent rolls
1/2 cup dairy sour cream
1/4 teaspoon oregano
1/4 teaspoon rosemary or basil

Preheat oven to 375°. In frying pan, brown ground beef, mushrooms and onions; drain. Add salt, pepper and tomato sauce. Place in ungreased 8x12-inch pan and sprinkle with cheddar. Separate dough into 8 triangles. Combine sour cream and herbs; spread 1 Tablespoon mixture on each triangle. Roll up, starting at wide end. Arrange on top of casserole. Bake for 25 to 30 minutes in preheated oven, until the top is golden brown.

Makes 4 to 6 servings.

ITALIAN DELIGHT

1 package Chinese noodles, cooked
1-1/2 pounds ground beef
1 clove garlic, minced
2 medium onions, minced
1 pound can tomatoes
1 pound can whole kernel corn, drained
1 can sliced mushrooms, or fresh
1/4 pound Tillamook Medium Cheddar, grated
1 Tablespoon Worcestershire sauce
Salt and pepper
Dash of celery salt
1 large bay leaf
1 small bottle catsup
1 teaspoon sage

Fry meat, breaking with fork till red disappears; add onion and garlic and all other ingredients, saving some cheddar for the top. Mix all together and put in large casserole. Crumble some corn flakes and sprinkle top with last of the cheddar. Bake in 325° oven, 30 to 35 minutes, until top is nicely browned.

TRIPLE CHEESE PIZZA

1 can (8 oz.) tomato sauce
1 teaspoon instant minced onion
1/2 teaspoon oregano
1/4 teaspoon garlic salt
1 package (8 oz.) refrigerated biscuits
1 cup (4 oz.) Tillamook Sharp Cheddar, shredded
1/3 cup mushroom crowns, drained
3 ounces sliced Mozzarella cheese, cut into small triangles
2 Tablespoons grated Parmesan cheese
2 Tablespoons sliced pimiento-stuffed green olives

Combine tomato sauce, onion, oregano and garlic salt; set aside. On a buttered 14-inch pizza pan, arrange 8 biscuits in a circle and place 2 in the center. Flatten biscuits, pressing adjoining sides together to form a continuous circle, about 12 inches in diameter, with scalloped edges. Form a ridge around outside edge. Spread seasoned sauce on dough. Sprinkle with cheddar. Arrange mushrooms and mozzarella cheese on pizza. Sprinkle with Parmesan cheese. Garnish with olives. Bake in preheated oven, 450°, about 12 minutes.

Makes 4 servings.

GOURMET HOLIDAY CASSEROLE

1/4 cup butter
1/4 cup flour
1/2 teaspoon salt
1/4 teaspoon thyme
1/8 teaspoon nutmeg
2 cups milk
1-1/2 cups Tillamook Sharp Cheddar, shredded
2 cans (8-1/2 oz. each) artichoke hearts in water, drained, cut in half
1 Tablespoon lemon juice
4 cups chopped cooked turkey
1 can (4 oz.) sliced mushrooms, drained
1/3 cup crumbled blue cheese

Melt butter over low heat. Stir in flour and seasonings. Cook until smooth, stirring constantly. Remove from heat. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Boil and stir for 1 minute. Add cheddar, stir until melted. Toss artichokes with lemon juice. Place in buttered 3-quart shallow baking dish. Top with turkey and mushrooms. Pour cheddar sauce over turkey layer; sprinkle with blue cheese. Bake in preheated 350° oven, 25 to 30 minutes, or until thoroughly heated.

Makes 8 servings.

BIG THICK-CRUST PIZZA

1/2 pound sweet or hot Italian sausage, sliced, cooked, drained
1 green pepper, seeded, cut in thin strips
1 large onion, thinly sliced
1/2 pound fresh mushrooms, thinly sliced
2 cups Tillamook Monterey Jack, shredded
1/3 cup freshly grated Parmesan cheese
Thick Pizza Crust:
2 cups whole wheat flour
1/4 cup wheat germ
1 package active dry yeast (1 Tablespoon)
1 Tablespoon vegetable oil
1 Tablespoon honey
1 cup very warm water
Pizza Sauce:
3 Tablespoons olive oil
1/4 cup chopped onion
2 garlic cloves
1 can (28 oz.) Italian plum tomatoes in tomato sauce
1 can (6 oz.) tomato paste
1 Tablespoon dried basil leaves, crumbled
1 teaspoon dried oregano leaves, crumbled
1 teaspoon salt
1/2 teaspoon sugar

Lightly oil a 15-1/2 x 10-1/2-inch jelly roll pan; set aside.

Crust: Combine flour, wheat germ, dry yeast and salt in a medium bowl. Stir in oil, honey and water. Do not add more flour; do not knead. Dough will be soft and sticky. Let dough rest for 10 minutes. Turn onto prepared pan. Lightly oil hands. With hands, pat and spread gently until dough covers pan, leaving edges slightly thicker than center.

Sauce: Heat olive oil in a 3-quart saucepan. Add onion and garlic, cook and stir over moderate heat until soft but not browned. Add remaining ingredients, breaking up tomatoes with a spoon. Reduced heat and simmer, uncovered, until thick, 45 to 50 minutes, stirring often.

Preheat oven to 425°. Spread 1 cup pizza sauce over crust, leaving edges clear. Reserve remaining sauce for another use. Top with sausage, green pepper strips, onion and mushrooms. Sprinkle evenly with Monterey Jack cheese and Parmesan cheese. Bake for 20 minutes on bottom rack of preheated oven until crust is golden and cheeses bubble.

Makes 1 pizza.

CHICKEN CASSEROLE

9 slices day-old bread, cubed
3 cups cooked chicken, chopped
3/4 cup celery, diced
1/2 cup onion, minced
5 eggs
2-1/2 cups milk
1/2 teaspoon pepper
1-1/2 teaspoons salt
1-1/2 cans (10-3/4 oz. cans) mushroom soup
1 cup sour cream
1-1/2 cups Tillamook Sharp Cheddar, grated

Toast cubes of bread slightly in oven. Combine bread, chicken, celery and onion. Place in bottom of a buttered 9x13-inch pan. Beat eggs and mix in milk, salt and pepper. Pour over bread mixture. Do not stir. Refrigerate for several hours or overnight. Before cooking, combine soup and sour cream. Spread gently over th top. Bake at 300° for 1 hour. Sprinkle cheddar and paprika on top during the last 10 minutes.

Serves 12.

CHEESE BIRDS WITH VEAL OR CHICKEN

2 Tablespoons all-purpose flour
Salt and pepper
1/2 pound veal steak, or 12 to 14 ounces split, boned and skinned chicken breast
2 sticks Tillamook Sharp Cheddar, 5x1/2x1/2"
1 Tablespoon butter
2 Tablespoons finely chopped onion
1/4 cup catsup
2 Tablespoons water
Dash oregano

Combine flour, salt and pepper; pound into meat until meat becomes thin. Cut meat into 2 servings. Place a stick of cheddar lengthwise on each portion of meat; fold meat over ends of cheddar strip and roll up tightly. Secure with wooden pick or skewer. Melt butter in a skillet, brown meat and onion. Add catsup, water and oregano. Cover. Simmer 20 to 25 minutes or until tender.

Makes 2 servings.

PENNY-WISE PORK CASSEROLE

1 package (8 oz.) fine egg noodles
4 eggs, beaten
1 teaspoon salt
2 slices bread, crusts removed, torn into small pieces
1/2 cup milk
2 pounds ground pork
2 Tablespoons chopped onion
2 Tablespoons chopped parsley
1-1/2 teaspoons sage
1/2 teaspoon garlic powder
1/2 teaspoon pepper
2 cups Tillamook Monterey Jack, shredded
2 cups Tillamook Medium Cheddar, shredded
Pimiento
Chopped parsley

Cook noodles according to package directions; drain. Mix 2 eggs, salt and noodles together; set aside. Combine bread and milk; set aside. Pan fry pork and onion until pink color disappears from meat; pour off fat. Combine meat and onion with bread; add parsley, sage, garlic powder and pepper; set aside. Combine Jack and cheddar cheeses; reserve 1/3 of the mixture. To assemble casserole, spread 1/3 of the noodles on bottom of a buttered 3-quart baking dish. Cover with 1/2 the meat, top with 1/2 the remaining cheese mixture. Repeat, ending with noodles. Cover and bake in preheated 350° oven, 45 minutes. Combine reserved cheese with 2 remaining eggs. Spread over noodles. Return to oven. Bake, uncovered, 10 minutes. Garnish with strips of pimiento and chopped parsley.

Makes 12 servings.

RICE ELENA

3 to 4 cups cooked rice
2 cups sour cream
2 cans (4 oz. each) chopped green chilies
1 pound Tillamook Monterey Jack, grated
Salt to taste
1/4 cup Tillamook Sharp Cheddar, grated

Butter a 2-quart casserole. Mix all ingredients together, except cheddar cheese. Pour into casserole. Sprinkle cheddar on top. Bake at 350° for 30 minutes.

Serves 12.

SALMON DELIGHT

1 egg
3/4 cup milk
1 cup soft bread crumbs
1 pound can salmon
1 cup Tillamook Medium Cheddar, grated
1 teaspoon grated green pepper
1 Tablespoon lemon juice
1/2 teaspoon celery salt
1/2 teaspoon garlic powder
1/2 cup buttered fine bread crumbs

Beat egg and milk together; add soft bread crumbs. Flake salmon, removing bones and skin. Combine bread-milk mixture, salmon, cheddar and seasonings. Place in greased casserole and top with buttered crumbs. Bake in moderate oven (350°) for 35 minutes. May be served plain or with tomato or egg sauce.

CHEESY BROCCOLI CASSEROLE

1-1/2 pounds broccoli, cooked slightly
1 can (10-3/4 oz.) cream of mushroom soup
1/4 cup mayonnaise
1/4 cup Tillamook Sharp Cheddar, grated
1-1/2 teaspoons lemon juice
1/3 cup cheese crackers, crushed

Place broccoli in buttered 9x13-inch pan. Mix soup, mayonnaise, cheese and lemon juice together. Pour over broccoli. Sprinkle cracker crumbs on top. Bake at 350° for 35 minutes.

Makes 12 servings.

POTATO CHEDDAR CASSEROLE

1 package (32 oz.) frozen southern-style hashed brown potatoes
1 cup dairy sour cream
1 cup Tillamook Sharp Cheddar, shredded
2 cans (10-3/4 oz. each) cream of potato soup, undiluted
1/4 cup grated Parmesan cheese

Preheat oven to 300°. Butter a 9x13-inch baking dish; set aside. Combine all ingredients, except Parmesan cheese, in a large bowl. Turn mixture into prepared baking dish. Sprinkle Parmesan cheese evenly over top. Bake 1-1/2 hours.

Makes 10 servings.

TUNA MACARONI BAKE

2 eggs
1/2 cup instant nonfat dry milk
1-1/2 cups water
1 teaspoon salt
1/8 teaspoon pepper
1 cup macaroni, cooked, drained
1 can (7 oz.) tuna, drained, flaked
1 cup Tillamook Medium Cheddar, shredded
2 Tablespoons finely chopped onion
2 Tablespoons chopped pimento
Easy Mushroom Sauce:
1 can (2 oz.) sliced mushrooms, undrained
1/4 cup instant nonfat dry milk
1 can (10-3/4 oz.) condensed cream of mushroom soup

Beat together eggs, nonfat dry milk, water, salt and pepper. Stir in macaroni, tuna, cheddar, onion and pimento. Pour into buttered 1-1/2 quart shallow baking dish. Bake in preheated 350° oven for 30 to 35 minutes, or until knife inserted near center comes out clean. Serve with Easy Mushroom Sauce.

Makes 6 servings.

Easy Mushroom Sauce: Drain mushrooms, reserving liquid; add enough water to liquid to make 1/3 cup; stir liquid into nonfat dry milk. Stir in mushroom soup and heat on medium heat until hot. Serve over Tuna Macaroni Bake.

TUNA TETRAZZINI

4 ounces spaghetti, cooked, drained
1 can (10-3/4 oz.) condensed cream of celery soup
1/2 cup milk
2 cans (6-1/2 oz.) tuna, drained, flaked
1 can (4 oz.) mushrooms, undrained
1/3 cup chopped onion
1/4 cup pitted ripe olives
2 cups Tillamook Sharp Cheddar, shredded

Combine all ingredients except 1/2 cup cheddar; mix lightly. Pour into 1-1/2 quart casserole; bake at 350°, 45 minutes. Top with remaining cheddar; continue baking until cheddar melts.

Makes 6 to 8 servings.

SHRIMP PUFFS IN WINE SAUCE

4 frozen patty shells, thawed
8 oz. small cooked shrimp
3/4 cup regular wheat germ
1/4 cup butter, melted
3 Tablespoons chopped green onion
1/2 teaspoon basil leaves, crushed
1/8 teaspoon thyme leaves, crushed
1/8 teaspoon pepper
4 slices Tillamook Monterey Jack
Parsley sprigs
Wine Sauce:
3 Tablespoons butter
2 Tablespoons flour
1/2 cup milk
1/2 cup dry white wine
1/4 cup grated Parmesan cheese
1/8 teaspoon salt

Roll out patty shells on lightly floured, cloth-covered board into 7-inch squares. Reserve 1/4 cup shrimp for sauce. Coarsely chop remaining shrimp. Combine chopped shrimp and remaining ingredients except cheese and parsley. Spoon about 3/4 cup filling onto each pastry square. Top with cheese slices. Fold two opposite edges of pastry over filling, overlapping slightly. Fold remaining edges to center. Place seam side down on ungreased baking sheet. Bake at 400° for 15 to 18 minutes, until pastry is golden brown. Serve with hot Wine Sauce. Garnish with parsley.

Makes 4 servings.

Wine Sauce: Melt butter in saucepan. Add flour, stirring until smooth. Add milk gradually. Cook, stirring constantly, until mixture thickens and comes to a boil. Stir in remaining ingredients and reserved 1/4 cup shrimp. Heat until cheese melts.

BROILED FISH WITH DEVILED CHEESE

2 pounds fish fillets
Butter, melted
1 cup Tillamook Medium Cheddar, shredded
2 Tablespoons chili sauce
1 Tablespoon prepared mustard
1-1/2 teaspoons prepared horseradish

Place fish on buttered broiler pan. Brush fillets with butter. Broil 8 to 10 minutes or until fish flakes easily with fork. Combine remaining ingredients; mix well. Spoon on fish. Broil 2 to 4 minutes or until cheddar begins to melt and browns lightly.

Makes 8 servings.

SALMON SUPPER

2 to 3 cups salmon
1-1/2 cups cottage cheese
2 eggs, beaten
1 cup cracker crumbs
1/2 cup puffed rice cereal
1 cup Tillamook Medium Cheddar, grated
5 Tablespoons green pepper, chopped
3 Tablespoons onion, chopped
1 Tablespoon lemon juice
1/8 teaspoon pepper
Salt to taste

Drain salmon. Combine cottage cheese, eggs, crumbs, cereal, cheddar, green pepper, onion, lemon juice, salt and pepper. Add to salmon. Spoon into a lightly greased 2-quart baking dish. Bake at 350° for 45 minutes. Garnish with lemon wedge and parsley.

Makes 4 to 6 servings.

SALMON PIE

3 eggs
1-1/4 cups canned milk
2 Tablespoons parsley
1/4 teaspoon salt
1/4 teaspoon onion powder
1 pound can salmon, or left-over baked salmon
3/4 cup Tillamook Medium Cheddar, grated
1/2 cup sliced olives
1 9-inch unbaked pie shell

Beat eggs until light, add milk, salt and onion powder. Drain canned salmon and separate into bite-sized pieces. Place salmon and half of cheddar in pie shell. Sprinkle with olives and rest of cheddar. Pour in custard and bake in 425° oven for 10 minutes, reduced heat to 350° and bake 25 minutes more. Let stand a few minutes before cutting.

Serves 6 to 8.

CHEDDAR FISH BAKE

Arrange **1 pound fish fillets** in single layer in greased shallow baking dish (10x6x2-inch). Season with a **dash of black pepper.** Stir **1 can cream of mushroom soup;** pour over layer of fish. Sprinkle on **1/2 cup shredded Tillamook Sharp Cheddar** and a **dash of paprika** for color and flavor. Bake at 350° about 45 minutes or until lightly browned.

Serves 4.

FISHERMEN'S BEST

2/3 cup butter
1 teaspoon dry mustard
1 Tablespoon lemon juice
1/2 teaspoon salt
1 Tablespoon Worcestershire sauce
1 cup dry bread crumbs
1-1/2 cups Tillamook Medium Cheddar, grated
1 can (1 pound) salmon
1 Tablespoon onion, minced
1 egg

Blend butter, mustard, lemon juice, salt and Worcestershire sauce with the crumbs and grated cheddar. Add salmon, onion and egg. Bake in individual shells at 350° for 20 minutes.

SALMON SCRAMBLE SUPREME

1/3 cup dry roasted peanuts, chopped
1/2 cup green onion, chopped
3/4 cup Tillamook Medium Cheddar, shredded
8 eggs
1 Tablespoon water
1/2 teaspoon salt
1/4 teaspoon pepper
3 Tablespoons butter
1 can (1/2 pound) salmon

Combine peanuts, onion and cheddar; set aside. Beat together eggs, water, salt and pepper. Melt butter in a large frying pan over medium heat; add eggs, then chunks of salmon. Cook slowly, gently lifting the cooked portion from the bottom to allows the uncooked egg to flow underneath. Cook just until set. Transfer to serving platter and sprinkle with cheese mixture.

Serves 4.

SEA COAST CASSEROLE

1/4 cup butter
1/4 cup flour
2-1/2 cups milk
1 teaspoon salt
Dash of pepper
1-1/2 cups Tillamook Sharp Cheddar, shredded
1/4 cup Parmesan cheese, grated
1 pound fish fillets, cooked, flaked
1 jar (2-1/2 oz.) mushrooms, drained
1/4 cup chopped pimiento
Hot cooked rice

Make a white sauce with butter, flour, milk and seasonings. Add cheddar and Parmesan cheese; stir until melted. Stir in fish, mushrooms and pimiento; heat. Serve over rice. Garnish with parsley, if desired.

Makes 6 servings.

SALMON RAREBIT

1 pound Tillamook Medium Cheddar, diced
1 can (1/2 pound) salmon, drained, mashed
1 cup ale
1 Tablespoon butter
1/2 teaspoon dry mustard
1/2 teaspoon salt
1 teaspoon Worcestershire sauce
1 Tablespoon shallots, minced
1/4 teaspoon pepper
1/4 teaspoon paprika

Melt butter and cheddar in a double boiler, stirring constantly until the cheddar has melted. Add the onion, Worcestershire sauce, ale, mustard and seasonings. Lastly, add the salmon. Stir until the mixture is smooth and thick. Serve over toast or dip cubes of toast in mixture as a fondue.

NOODLES ROMANOFF

1 package (8 oz.) wide egg noodles
Water, lightly salted
1 Tablespoon butter
1/4 medium onion, finely chopped
2 Tablespoons butter
2 Tablespoons flour
1/2 teaspoon dry mustard
3/4 teaspoon salt
Dash cayenne pepper
1 cup milk
1/2 teaspoon Worcestershire sauce
Dash Tabasco sauce
1/4 cup Tillamook Sharp Cheddar, grated
1 cup sour cream, at room temperature
1 cup small curd cottage cheese
1/4 cup crushed croutons

Cook noodles in lightly salted water according to package directions, adding 1 Tablespoon butter to water; drain. Preheat oven to 350°. Butter a 2-quart casserole, set aside. Over medium heat, saute onion in butter until transparent. Stir in flour, dry mustard, salt and cayenne pepper; cook 1 minute. Add milk all at once, stirring constantly until sauce thickens. Add Worcestershire sauce, Tabasco sauce and cheddar; stir until cheddar melts. Empty sour cream and cottage cheese into a large bowl. Gradually add sauce, stirring constantly. Fold noodles into sauce, spoon into buttered casserole and sprinkle with croutons. Bake for 15 minutes.

Makes 6 to 8 servings.

TILLAMOOK CHEDDAR RICE MOLD

1 cup uncooked rice
3 sprigs parsley
3 green onions
1/2 cup salad oil
1 egg
Salt and pepper
1 cup Tillamook Medium Cheddar, grated

Boil and drain rice. Chop parsley and onions very fine. Mix all ingredients together and let stand in a well-oiled ring mold for 30 minutes. Bake in a 325° oven for 35 minutes. Turn out onto a hot platter and fill the center with creamed shrimp and hard-cooked eggs.

LASAGNA VERDE

12 green lasagna noodles
Water
1-1/2 pounds fresh spinach, washed and trimmed
2 Tablespoons water
1/4 cup butter
1 medium onion, chopped
1 garlic clove, pressed
1/4 cup flour
1 can (15 oz.) chicken broth
1 can (8 oz.) tomato sauce
1 cup sour cream
3/4 teaspoon dried thyme leaves, crumbled
1/8 teaspoon ground nutmeg
Salt and white pepper to taste
2 cups ricotta cheese (1 pound)
1 cup Tillamook Monterey Jack, shredded
1 cup freshly grated Romano cheese
3/4 cup fine dry bread crumbs
Paprika

Cook lasagna noodles in water; drain and rinse in cold water to prevent sticking. In a large saucepan, cook spinach about 3 minutes in 2 Tablespoons water; drain and set aside. Preheat oven to 350°. Very lightly oil a 13x9-inch baking dish; set aside. Melt butter in a medium saucepan. Add onion and garlic, saute until tender but not browned. Stir in flour until mixture bubbles. Gradually stir in chicken broth and tomato sauce. Stir constantly over medium heat until mixture bubbles and thickens. Lower heat and stir in sour cream, thyme, nutmeg, salt and white pepper; do not boil. Place 6 of the cooked noodles on bottom of prepared baking dish. Layer cooked spinach, ricotta cheese and Monterey Jack evenly over noodles. Top with 1/2 the sauce. Cover with remaining 6 noodles and remaining sauce. In a small bowl, combine Romano cheese and bread crumbs; sprinkle over lasagna. Garnish with paprika. Bake 20 to 25 minutes in preheated oven until lasagna is heated through and cheese is melted. Let stand 5 minutes; cut into squares.

Makes 6 servings.

EVERYDAY CHEDDAR CASSEROLE

1/4 cup butter
1/4 cup flour
2 cups milk
1 teaspoon salt
Dash of cayenne pepper
2 cups Tillamook Sharp Cheddar, shredded
2 cups elbow macaroni, cooked and drained
1/2 pound frankfurters, sliced
1 package (10 oz.) frozen peas and carrots, cooked and drained

Make a white sauce with butter, flour, milk and seasonings. Add cheddar; stir until melted. Stir in remaining ingredients. Pour into 1-1/2 quart casserole. Bake at 350°, 20 minutes.

Makes 6 servings.

CHILI JACK CASSEROLE

2-1/2 cups water
1/2 teaspoon salt
1-1/4 cups long-grain white rice, uncooked
2 Tablespoons butter
1/2 cup finely chopped onion
1/2 teaspoon salt
1 cup half-and-half
1/2 pound Tillamook Monterey Jack, cubed
1 can (4 oz.) chopped green chili peppers
2 cups sour cream
Paprika

Bring water and 1/2 teaspoon salt to a boil in a medium saucepan over medium-high heat. Slowly add rice, being sure water continues to boil. Cover and turn heat to low. Cook 30 to 40 minutes until most of the liquid is absorbed and rice is tender and fluffy; set aside. Preheat oven to 325°. Lightly butter a 2-quart casserole; set aside. Melt butter in a small skillet. Add onion; saute until soft but not browned. Remove from heat; stir in 1/2 teaspoon salt and half-and-half. In prepared casserole dish, layer 1/3 each of the cooked rice, onion mixture, cheese, chili peppers, and sour cream. Repeat to make 2 more layers. Sprinkle with paprika. Bake about 30 minutes in preheated oven until bubbling hot.

Makes 6 servings.

MELLOW MACARONI CHEDDAR BAKE

8 oz. elbow macaroni
Water, lightly salted
1 small onion, finely chopped
1/4 cup butter
1/4 cup flour
1 cup milk
1/2 teaspoon salt
1 teaspoon Worcestershire sauce
1-1/2 cups Tillamook Sharp Cheddar, grated
1 cup sour cream, at room temperature
1/2 pound bacon, crisp fried and crumbled

Preheat oven to 375°. Butter a 2-quart casserole. Cook macaroni in lightly salted water according to package directions; drain. In a saucepan, saute onion in butter until transparent. Stir in flour, cook 1 minute. Add milk, cook, stirring until sauce thickens. Add salt, Worcestershire sauce and cheddar. Heat, stirring until cheddar melts. Empty sour cream into a large bowl. Gradually add sauce, stirring constantly. Fold in macaroni. Pour into casserole and sprinkle with bacon, if desired. Bake 25 to 30 minutes or until bubbly.

Makes 6 servings.

TORTILLA CHIP CASSEROLE

1 medium onion, finely chopped
2 Tablespoons butter
2 cans (8 oz. each) tomato sauce
1 can (4 oz.) diced green chilies
2 teaspoons leaf oregano
1 teaspoon salt
1 package (8 oz.) tortilla chips
1/2 pound Tillamook Monterey Jack, cut into 1/2-inch cubes
2 to 3 cups chunked, skinned, boned, cooked chicken
1 cup sour cream, at room temperature
1/3 cup Tillamook Sharp Cheddar, grated

Preheat oven to 325°. Butter a 2-1/2 quart casserole. Saute onion in butter until transparent. Add tomato sauce, chilies, oregano and salt. Simmer sauce, uncovered, for 10 minutes; remove from heat. Layer in the buttered casserole, in order, half the following: tortilla chips, Monterey Jack, chicken, and sauce. Repeat layers. Bake for 20 minutes. Remove from oven and spread sour cream over top; wreath with grated cheddar. Broil just until cheddar melts. Serve immediately.

Makes 6 to 8 servings.

RICE CHEDDAR PUFFS

3 cups water
1-1/4 teaspoons salt
1/2 cup rice
3 oz. Tillamook Sharp Cheddar, grated
4 teaspoons butter
4 teaspoons flour
1/4 teaspoon salt
Few grains pepper
1/3 cup milk
1/2 teaspoon grated onion
1/4 teaspoon dry mustard
1/4 teaspoon Worcestershire sauce
5 drops Tabasco sauce
1 egg, slightly beaten
1 Tablespoon milk
1/2 cup fine, dry bread crumbs

To cook rice, bring water and salt to boiling in a large saucepan. Add rice gradually to water so boiling will not stop. Boil rice rapidly, uncovered, 15 to 20 minutes, or until kernel is soft when pressed between fingers. Drain in a colander or sieve and rinse with hot water to remove loose starch.

To prepare cheddar mixture, set out a medium-sized saucepan. Grate cheddar and set aside. Melt butter in saucepan over low heat. Blend in flour, salt and pepper. Heat until mixture bubbles. Remove from heat. Add milk gradually while stirring constantly; return to heat and bring to a boil, cook 1 to 2 minutes longer. Cool sauce slightly and add the grated cheddar all at one time. Stir sauce rapidly until cheddar is melted. Stir in onion, dry mustard, Worcestershire sauce and Tabasco sauce. Mix with cooked rice and place in refrigerator to chill (about 1 hour). About 20 minutes before cooking, fill the saucepan or deep fryer with fat and heat to 375°. Shape chilled mixture into 2-inch balls, using about 1 Tablespoon of the mixture for each ball. Dip into a mixture of egg and milk. Coat balls by rolling in dry bread crumbs. Deep fry cheese balls in heated fat. Fry only as many balls at one time as will float, uncrowded, one layer deep in fat. Turn balls with a fork as they rise to surface and several times during cooking; do not pierce. Fry 1 to 2 minutes, or until balls are golden brown. Lift them out with a slotted spoon and drain over pan for a few seconds before removing to absorbent paper. Serve hot with your favorite tomato sauce and buttered green beans.

About 12 puffs.

MACARONI AND CHEDDAR

3 quarts water
1 Tablespoon salt
2 cups uncooked macaroni
1/2 pound Tillamook Sharp Cheddar, shredded
2 cups Thin White Sauce
1/2 cup buttered, fine, dry bread crumbs
1/4 teaspoon dry mustard

Grease 1-1/2 quart casserole. Heat water and salt to boiling in a large saucepan. Add macaroni gradually. Boil rapidly, uncovered, 10 to 15 minutes, or until tender. Test tenderness by pressing a piece against side of pan with fork or spoon. Drain macaroni by turning in into a colander or large sieve; rinse with hot water to remove loose starch. Set macaroni aside. While macaroni is cooking, shred cheddar; set aside. Prepare white sauce: 2 Tablespoons butter, 2 Tablespoons flour, melted and cooked for 5 minutes on low heat; add 1-1/2 cups milk; when thickened and slightly cooled, add cheddar and dry mustard all at one time. Turn 1/2 the macaroni into casserole and pour 1/2 the cheddar sauce over it. Repeat, forming layers. Sprinkle crumbs over top. Bake at 350°, 20 to 30 minutes, or until crumbs are browned.

Makes 6 servings.

CHEDDAR CASSEROLE

4 slices bread, lightly buttered
3 eggs
2 cups milk
1/2 teaspoon salt
Juice of 1/2 lemon
1/4 teaspoon dry mustard
1/4 teaspoon cayenne pepper
1/4 teaspoon onion powder
1/4 teaspoon Worcestershire sauce
2 cups Tillamook Sharp Cheddar, coarsely grated

Cut bread into cubes. Beat eggs, add seasonings and milk. Arrange bread alternately with cheddar in a casserole. Pour liquid over all. Let stand 15 minutes (or make the night before). Bake in a 350° oven for about 45 minutes.

Note: Do not set the casserole in a pan of hot water to bake.

If desired, chopped chipped beef, shrimp or sausage may be added to this casserole.

CHEDDAR TOMATO SUPPER DISH

6 eggs
3/4 pound Tillamook Sharp Cheddar
2/3 cup butter
1/4 cup minced onion
1 cup mushrooms, cleaned and sliced
2 Tablespoons flour
1/2 teaspoon dry mustard
1/4 teaspoon salt
Few grains cayenne pepper
1/2 cup milk
1/2 teaspoon Worcestershire sauce
1 can (10-1/2 oz.) condensed tomato soup

Hard-cook eggs; peel, cut into quarters lengthwise, and set aside. Grate cheddar and set aside. Heat butter in a chafing pan or top of double boiler over direct heat. Add mushrooms and cook over medium heat, occasionally moving and turning with a spoon, until mushrooms are tender. With slotted spoon, remove mushrooms to a small bowl; set aside. Blend in a mixture of flour, dry mustard, salt and cayenne pepper. Heat until mixture bubbles. Remove from heat. Add milk and Worcestershire sauce gradually, and tomato soup. Place chafing pan on top of double boiler over simmering water. Add the grated cheddar all at one time. Stir constantly until cheddar is melted. Blend in the hard-cooked egg quarters and the vegetables. Garnish with minced parsley. Serve with toast fingers or bread sticks.

Makes about 8 servings.

TEXAS CASSEROLE

1 can (16-1/2 oz.) yellow cream-style corn
1 cup bisquick
1 egg, beaten
2 Tablespoons salad oil
1 can (4 oz.) chopped green chiles
9 slices Tillamook Monterey Jack
1/2 cup milk

Combine corn, bisquick, egg and salad oil; mix well. Spread 1/2 of mixture in a greased 9x9-inch casserole. Layer with 1/2 the chiles, and cheese, remaining chiles, milk, then remaining batter. Bake at 400° for 30 minutes or until browned and firm.

Makes 4 to 6 servings.

CAULIFLOWER CASSEROLE

1 large head cauliflower
1/4 pound Tillamook Sharp Cheddar, shredded
3 Tablespoons butter
3/4 cup small bread cubes
1/4 cup butter
1/4 cup minced onion
3 Tablespoons flour
1/2 teaspoon salt
Few grains pepper
1-2/3 cups undiluted evaporated milk
2/3 cup water
2 egg yolks, slightly beaten
1/2 cup grated Parmesan cheese
1 Tablespoon lemon juice

Butter a 1-1/2 quart casserole. Remove leaves, cut off all the woody base and trim off any blemishes from cauliflower, wash carefully and separate into flowerets. Cook in boiling salted water, 8 to 10 minutes, until tender. Shred cheddar and set aside. Heat butter in a skillet. Add bread cubes to skillet, tossing to coat evenly. When bread cubes are lightly browned, remove from heat and set aside. When cauliflower is cooked, turn into colander and set aside to drain thoroughly. For sauce, melt butter in top of a double boiler over direct heat. Add onion and cook until transparent. Blend in flour, salt and pepper. Heat until mixture bubbles. Remove from heat. Add evaporated milk and water gradually, stirring. Return to heat and cook rapidly, stirring constantly, until sauce thickens. Cook 2 minutes longer. Vigorously stir about 3 Tablespoons of sauce into egg yolks. Immediately return mixture to double boiler. Cook over simmering water for 3 to 5 minutes. Stir slowly to keep mixture cooking evenly. Remove from simmering water and cool sauce slightly. Add Parmesan cheese all at one time and blend. Blend in lemon juice. Arrange 1/2 the cauliflowerets in casserole. Cover with 1/2 sauce. Top with remaining cauliflowerets and sauce. Sprinkle cheddar over top. Arrange bread cubes in a border around top of casserole. Bake at 350° about 30 minutes, or until lightly browned and thoroughly heated.

Makes about 6 servings.

CHILE AND RICE CASSEROLE

1 cup long grain rice
3 cups sour cream
1/2 teaspoon salt
3 cans (4 oz. each) green chiles, seeded and diced
3/4 pound Tillamook Monterey Jack, cut into strips
1/2 pound Tillamook Sharp Cheddar, shredded

Cook rice as directed. Mix sour cream, salt and chiles. Layer rice, Jack cheese and sour cream mixture until everything is used, ending with rice. Sprinkle cheddar on top and bake, uncovered, for 30 to 40 minutes at 350°.

Serves 6 to 8.

GREEN CHILE CASSEROLE

3 cans (4 oz. each) whole green chiles
1 pound Tillamook Medium Cheddar, or 1/2 pound each Tillamook Medium Cheddar and Monterey Jack
2 large tomatoes, chopped, or canned tomatoes, drained and chopped
4 green onions, chopped
2 eggs
1 cup milk
1 cup half-and-half
1/2 cup flour
1/2 teaspoon salt

Cut stems off chiles and remove seeds. Stuff with strips of cheese. Place in oiled glass casserole dish. Cover with tomatoes and onion. Make batter: Beat eggs, add milk, half-and-half, flour and salt; beat well. Pour over chiles, tomatoes and onion. Top with remaining cheese. Bake about 45 minutes or until set at 350°. Watch carefully as it burns easily.

Serves 6.

STUFFED GREEN PEPPERS

6 large green peppers
1 pound ground beef
2 Tablespoons chopped onion
1 teaspoon salt
1/8 teaspoon garlic salt
1 cup cooked rice
1 can (15 oz.) tomato sauce
1 cup Tillamook Sharp Cheddar, shredded

Cut thin slice from stem end of each pepper and core them. Make stuffing: Cook hamburger and onion in 10-inch skillet; drain. Stir in rest of ingredients and heat through. Stuff each pepper. Put in ungreased baking dish. Pour rest of sauce over peppers and cook, covered, at 350° for 45 minutes. Uncover and cook 15 minutes longer. Sprinkle cheddar over each pepper and heat only until melted.

CHEDDAR RICE CASSEROLE

1 large onion, diced
1/4 pound butter
1-3/4 cups uncooked rice
2 cans (10 oz. each) consomme
1 can (4 oz.) mushrooms, undrained
1-1/2 cups Tillamook Medium Cheddar, grated
1/2 cup sliced almonds

Mix all ingredients and bake in covered casserole for 1-1/2 hours at 325°.

Serves 6 to 8.

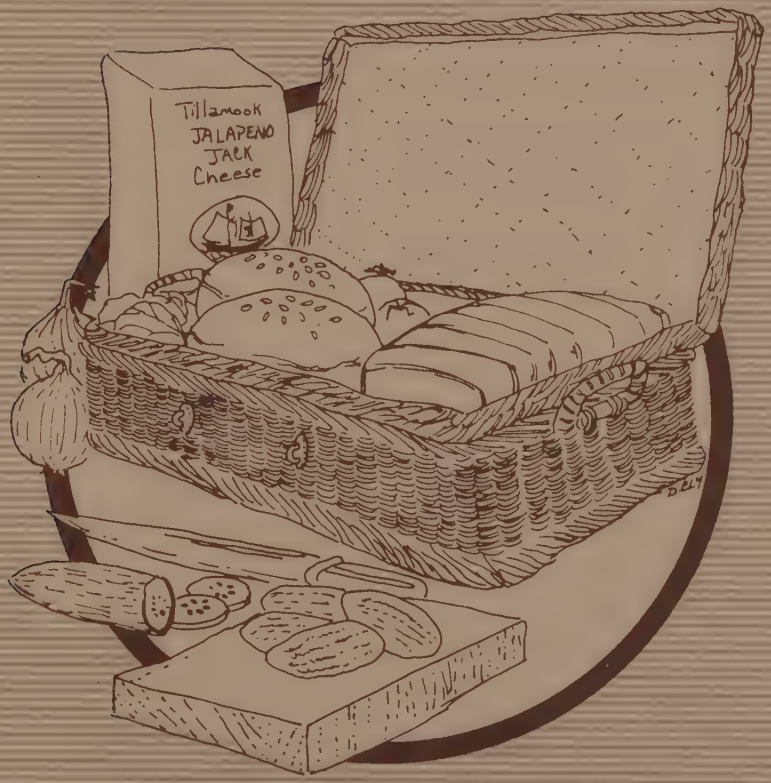
RICE AND BROCCOLI BAKE

1 medium onion, diced
1/2 cube butter
1 can (10-1/2 oz.) cream of mushroom soup
1/2 pound Tillamook Sharp Cheddar, shredded
1/2 cup sour cream, thinned
2 packages (10 oz. each) frozen chopped broccoli, thawed and drained
2-1/2 cups cooked rice
Buttered bread crumbs

Wilt onion in butter. Mix all ingredients together, except crumbs, and place in an 8x8-inch casserole. Top casserole with buttered crumbs. Bake at 350° for 30 minutes, covered, and then another 15 minutes, uncovered.

Serves 6 to 8.

Sandwiches



STROGANOFF SANDWICH

1 loaf French bread
1-1/2 pounds ground beef
2 Tablespoons onion, grated
1-1/2 cups Tillamook Medium Cheddar, grated
1 cup sour cream
1 Tablespoon Worcestershire sauce
Salt and pepper
2 tomatoes, chopped
1 green pepper, chopped

Slice bread lengthwise. Lightly butter bread and wrap in foil. Bake at 350° for 15 minutes.

Brown meat. Drain. Add onion and cook until transparent. Remove from heat, add sour cream, Worcestershire sauce, salt and pepper.

Remove bread from oven. Spread meat mixture on each half. Arrange tomatoes and green pepper on top. Sprinkle with cheddar. Place back in oven to melt cheddar.

Makes 6 to 8 servings.

OPEN-FACED CRAB SANDWICH

2 packages (8 oz. each) cream cheese
1/2 cup ginger ale
2 Tablespoons onion, grated
2 Tablespoons Worcestershire sauce
2 cans (6-1/2 oz. each) crab
6 English muffins
12 (2 oz. each) slices Tillamook Medium Cheddar
12 tomato slices

Soften cream cheese with ginger ale. Mix in onion, Worcestershire sauce, and crab.

Split muffins in half. Place 2 heaping Tablespoons of the crab mixture on each muffin. Top with a slice of tomato and cheddar. Bake at 350° for 10 minutes or until heated through and cheddar is melted.

Makes 6 servings.

GRILLED CHINOOK & CHEDDAR SANDWICHES

1 can (1 pound) salmon
1 Tablespoon onion, minced
4 slices (2-1/2 oz. each) Tillamook Medium Cheddar
1 Tablespoon lemon juice
1/4 cup mayonnaise

Mix Chinook salmon with onion, lemon juice and mayonnaise. Spread mixture on thick slices of French bread; top with a slice of cheddar. Add the top slice of bread and butter generously. Grill until brown; turn and brown other side.

Makes 4 servings.

CRAB BURGERS

2 hard-cooked eggs
1 cup crab
1 cup Tillamook Medium Cheddar, grated
1 green onion, diced

Mix together: 1/2 cup mayonnaise, catsup or BBQ sauce to taste, a dash of celery, onion and garlic powder, and 2 Tablespoons sweet pickle juice.

Combine with crab mixture and spread on halves of hamburger buns. Broil until bubbly or slightly brown.

Makes 4 servings.

DEVILED HAM MUFFINS

6 small English muffins, split, toasted, buttered
2 cans (4-1/2 oz. each) deviled ham
1/4 teaspoon oregano
12 unpared apple rings, cored
12 slices (2 oz. each) Tillamook Medium Cheddar, cut diagonally

Combine deviled ham and oregano; spread on cut side of muffin. Top with apple ring. Place 2 cheddar triangles on each muffin. Broil until cheddar melts.

Makes 12 servings.

CHEDDAR-MUSHROOM OPEN-FACE

1-1/2 cups chopped fresh mushrooms
2 Tablespoons butter, melted
1 egg, beaten
1 teaspoon oregano
1 cup Tillamook Medium Cheddar
6 slices dark rye bread, toasted
12 thin slices tomato
Celery salt
Parsley

Saute mushrooms in butter until tender. Remove from heat. Stir in egg and oregano. Stir in cheddar. Spread about 3 Tablespoons of mixture on each slice of toast. Top each with two slices of tomato. Sprinkle with celery salt. Broil 5 minutes, or until cheddar melts and sandwich is thoroughly heated. Garnish with parsley.

Makes 6 servings.

BROILED CHEDDAR AND EGG SALAD BUNS

8 hard-cooked eggs, chopped
2 cups Tillamook Sharp Cheddar, shredded
1 cup chopped green pepper
3 Tablespoons grated onion
2/3 cup evaporated milk
3 Tablespoons prepared mustard
1-1/2 teaspoons salt
1/4 teaspoon pepper
3 sandwich buns, split, toasted, buttered

Combine eggs, cheddar, green pepper, onion, evaporated milk, mustard, salt and pepper. Spread each bun half with about 1/4 cup egg mixture. Broil about 5 inches from heat source until hot and cheddar is melted, about 5 minutes.

Makes 8 servings.

RANCHO DAGWOOD

Slice **1 large loaf French bread** lengthwise and cover both sides with **sliced Tillamook Medium Cheddar.** Brown **3/4 pound ground beef** until crumbly, and add **1/2 teaspoon salt,** and spoon over the cheddar. Sprinkle with **1 cup sliced green onions; small can sliced mushrooms; 1/2 teaspoon crumbled dried oregano.** Spoon over **1 can (8 oz.) tomato sauce** and **2 Tablespoons salad oil.** Bake 450°, 5 minutes.

This hot, open-faced sandwich is hearty enough to serve as a family dinner, you may like it best as a late night snack.

BAKED CHEDDAR TOAST

1 cup heavy cream or whipping cream
1 cup shredded Tillamook Medium Cheddar
1/4 teaspoon white pepper
1/2 teaspoon ground nutmeg
4 eggs, well beaten
12 slices bread

In the top of a double boiler, combine cream, cheddar, white pepper and nutmeg. Stir over hot water until cheddar melts and mixture is blended. Cool to lukewarm. Generously butter a large baking sheet; set aside. Preheat oven to 375°. Beat eggs into cooled cheddar mixture. Cut bread slices diagonally. Dip bread pieces into cheddar mixture 1 at a time. Place 1/2 inch apart on prepared baking sheet. Bake until browned and bubbly. About 15 minutes.

Makes 6 servings.

FRENCH TOAST CHEDDAR SANDWICHES

2 eggs
1/3 cup milk or cream
1/2 teaspoon salt
8 slices white bread
Prepared mustard
4 slices Tillamook Sharp Cheddar
3 Tablespoons butter

Set out a heavy skillet.

Beat eggs slightly in a shallow bowl. Stir in milk or cream and salt and set aside.

Set out bread on a flat working surface. Spread one side of each slice lightly with mustard. Put cheddar on four of the bread slices. Top cheddar with remaining bread slices, buttered side down.

Heat butter in the skillet.

Dip each sandwich carefully into the egg mixture, coating both sides. Allow excess egg mixture to drain back into bowl. Dip only as many sandwiches at one time as will lie flat in skillet. Cook over low heat until browned. Turn and brown other side. Repeat for remaining sandwiches. If necessary, add more butter to skillet to prevent sticking.

Or place sandwiches on a well-greased baking sheet and brown in oven at 450° 8 to 10 minutes. Serve at once.

Makes 4 sandwiches.

BROILED CHEDDAR-OLIVE SANDWICHES

2 eggs
1/2 pound Tillamook Sharp Cheddar, grated
1-1/4 cups chopped, pitted, ripe olives
1/2 cup chopped green pepper
1/4 cup chopped onion
1/3 cup ketchup
2 Tablespoons mayonnaise
2 teaspoons prepared mustard
1/4 teaspoon marjoram
1/8 teaspoon oregano
1/8 teaspoon salt
Few grains pepper
4 sandwich buns
Butter

Hard-cook eggs and slice into a medium-sized bowl. Grate cheddar and put into the bowl. Prepare and add olives, green pepper, and onion.

Blend together ketchup, mayonnaise, and prepared mustard and a mixture of marjoram, oregano, salt and pepper. Add to mixture in bowl and blend. Set aside.

Set temperature control of range at Broil.

Split buns with a sharp knife. Set buns on broiler rack; cut sides up, and place broiler rack in broiler with tops of buns 2 inches from heat source. Toast until buns are golden brown. Remove broiler rack from broiler and spread toasted sides of buns with butter.

Spread about 1/8 of cheddar mixture on buttered side of each bun. Return broiler rack to broiler with tops of sandwiches 3 inches from heat source. Broil until cheddar is bubbly. Serve immediately.

Makes 8 sandwiches.

CHEDDAR SPREAD

1 pound butter
1/2 pound Tillamook Sharp Cheddar, grated
1/4 pound grated Romano cheese
1 teaspoon Worcestershire sauce
1/4 teaspoon garlic powder
1/2 teaspoon paprika

All ingredients room temperature. Whip slowly in mixer until fluffy. Spread on bread. (Delicious on sourdough or French bread.) Toast under broiler.

CHEDDAR-STUFFED FRANKS IN BUNS

12 Frankfurters
1/2 cup sweet pickle relish
1 Tablespoon prepared mustard
3/4 pound Tillamook Medium Cheddar
12 slices bacon
12 buns, buttered and toasted

Slit frankfurters almost through lengthwise.

Mix together pickle relish and prepared mustard.

Cut cheddar into 12 (4x1/2x1/2-inch) strips. Put one strip of cheddar and about 2 teaspoons of the relish mixture into each frankfurter and set aside.

Panbroil bacon until partially cooked. Drain. Starting at one end, wrap one slice of bacon around each frankfurter; secure each end with a wooden pick.

Set temperature control of range at Broil. Arrange the bacon-wrapped frankfurters on the broiler rack with tops 3 inches below source of heat and broil until bacon is cooked, turning once. Serve in buns.

Makes 6 servings.

STUFFED ROLLS

1 pound Tillamook Sharp Cheddar, shredded
1 small jar stuffed green olives
2 bell peppers
2 dozen small french rolls (or 1 dozen large)
1 can tomato sauce
1 onion

Cut top off rolls and clean all bread from inside rolls. Grind all ingredients plus bread in meat grinder. Stuff all ingredients into rolls. Place tops back on and secure with toothpicks. Place on cookie sheet and bake at 350° for 45 minutes.

BBQ CRAB SANDWICH

1 cup crab
1/2 cup tomato sauce
1/4 cup sliced green stuffed olives
1 cup Tillamook Medium Cheddar (cubed small)

Mix together and refrigerate for 1 hour for flavors to blend. Spread on English muffins. Broil.

Makes 4 servings (2 halves each).

SAVORY CHEDDAR SANDWICHES

10 oz. bar Tillamook Sharp Cheddar
1 egg
2 Tablespoons butter
1 Tablespoon chopped onion
1 Tablespoon all-purpose flour
1/2 cup cream
1/4 teaspoon salt
2 drops Tabasco sauce
2 Tablespoons lemon juice
1 Tablespoon chopped pimento
1 Tablespoon chopped stuffed olives
12 slices bacon
6 slices bread
Butter, softened

Shred cheddar and set aside.

Hard-cook egg, chop, and set aside.

Melt butter in a skillet over low heat. Add and cook onion until transparent. Add and stire flour until blended. Heat until mixture bubbles.Add cream, salt, and Tabasco sauce gradually while stirring constantly. Cook until mixture boils. Cook 1 to 2 minutes longer. Remove from heat. Blend in lemon juice.

Add to the creamed mixture the cheddar, egg, pimento, and stuffed olive slices. Mix well and set aside.

Panbroil bacon until partially cooked.

Spread bread with softened butter. Spread cheddar mixture on the bread, allowing 1/4 cup for each slice. Top each with 2 of the bacon slices, crossed diagonally.

Set temperature control of range at Broil (500° or higher). Arrange sandwiches on broiler rack and place in broiler with tops of sandwiches 3 inches below source of heat. Broil until cheddar mixture is bubbly and slightly browned and bacon slices are crisp. Serve hot.

Makes 6 open-faced sandwiches.

POPPIN' FRESH BARBE CUPS

3/4 pound ground beef
1 Tablespoons minced onion
2 Tablespoons brown sugar
1 (8 oz.) package biscuits, tender flake kind
1/2 cup barbeque sauce
3/4 cup Tillamook Sharp Cheddar

In skillet brown ground beef; drain. Add BBQ sauce, onion and brown sugar; set aside. Separate biscuit dough into 12. Place one in each of 12 ungreased muffin cups, pressing dough up sides to edge of cup. Spoon mixture into cups, sprinkle with cheddar. Bake at 400° for 12 minutes.

Makes 12.

Variations: 1 can of chili beans in place of meat mixture; 1 (13 oz.) can baked beans and franks, cut in pieces, in place of meat mixture; green pepper can also be added to this recipe - very good.

CHEESY MUFFIN MELT

1-1/2 cups (12 oz. carton) creamed cottage cheese
1/2 cup regular Wheat Germ
2 Tablespoons chopped green chilies
1/4 teaspoon oregano leaves, crushed
1/4 teaspoon basil leaves, crushed
1/4 teaspoon salt
3 whole wheat English muffins, halved and toasted
6 tomato slices
Sliced Tillamook Sharp Cheddar

Combine cottage cheese, wheat germ, chilies and seasonings, mixing well. Mound onto toasted muffins. Top with tomato slices and criss-cross strips of cheddar. Broil 3 to 4 inches from heat until cheddar melts (about 5 minutes).

Makes 6 open-face sandwiches.

TUNA PINWHEELS

2 cans (7 oz.) tuna, plus 2 tablespoons oil
1/2 cup chopped onions
1/2 cup grated Tillamook Medium Cheddar
1/4 cup chopped parsley
1 teaspoon celery powder
1/4 teaspoon pepper
1 egg, slightly beaten

Mix all ingredients except 2 Tablespoons of egg. Pat *biscuit dough into rectangle about 15x10 inches. Spread with the filling. Roll up wide end, seal edges. Cut the roll into 1/2" slices. Place on well greased pan. Brush with remaining egg and bake 15 to 20 minutes. Serve with cheese sauce.

Makes 10 servings.

*BUTTERMILK BISCUIT DOUGH

1-3/4 cups flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon sugar
1/2 teaspoon soda
5 Tablespoons butter
2/3 to 3/4 cup buttermilk

Mix dry ingredients. Cut in butter. Add buttermilk and mix with a fork. Turn dough onto a floured board. Knead it lightly. Pat dough to the thickness of 1/4 inch.

CHEDDAR TOAST

2 eggs, beaten
3 Tablespoons cream
3 Tablespoons flour
2 cups Tillamook Medium Cheddar, grated
1/2 teaspoon salt
Dash pepper
8 slices of bread

Beat first 6 ingredients together. Spread on slices of bread cut 1-1/2 inches thick.. Fry in hot deep fat (375°) until browned, placing the cheese side down first; then turn over.

Serves 8.

FILLED FRANKFURTERS

1-1/2 cups broken macaroni
3/4 cup evaporated milk
1-1/4 teaspoons dry mustard
1-1/4 teaspoons salt
1/8 teaspoon pepper
2-1/2 cups Tillamook Medium Cheddar, grated
1-1/2 pounds frankfurters

Cook macaroni in boiling salted water until tender. Drain and rinse in hot water. Combine milk, mustard, salt, pepper and 2 cups cheddar in double boiler and cook until cheddar is melted and sauce is smooth, stirring frequently. Add macaroni and mix well. Split frankfurters lengthwise, without separating, and fill with macaroni mixture. Sprinkle with remaining cheddar and bake in hot oven (400°) 15 minutes. Serve at once.

Serves 6.

CHEDDAR-BACON TREAT

1 cup (4 oz.) Tillamook Sharp Cheddar, shredded
1/2 teaspoon fresh lemon juice
1/2 teaspoon Worcestershire sauce
1/8 teaspoon paprika
1/8 teaspoon garlic powder
Dash pepper
2 Tablespoons dairy sour cream
3 strips bacon, cooked, crumbled
4 slices bread, buttered
Lettuce
Tomato slices

Beat cheddar, lemon juice, Worcestershire sauce, paprika, garlic powder and pepper until fluffy. Blend in sour cream. Add bacon. Spread 2 Tablespoons mixture on each slice of bread. Arrange lettuce and tomato on two slices. Close.

Makes 2 servings.

CHEDDAR SANDWICH LOAF

1 loaf (1-1/2 pounds) unsliced sandwich bread
1 pound butter, softened

— — — — —

Cheddar Filling:
1-1/2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1/4 cup (4 strips) bacon, cooked and crumbled
1/4 cup (1/2 stick) butter
3 Tablespoons milk

— — — — —

Egg Filling:
4 hard-cooked eggs, chopped
1/4 cup chopped celery
2 Tablespoons capers
1/2 teaspoon salt
1/4 teaspoon onion powder
3 Tablespoons dairy sour cream

— — — — —

Swiss Filling:
1-1/2 cups Swiss Cheese, shredded
1 Tablespoon pickle relish
1 Tablespoon finely chopped green pepper
4 Tablespoons dairy sour cream
1/4 teaspoon salt
Cherry tomatoes, thinly sliced

— — — — —

Frosting:
2 packages (8 oz. each) cream cheese, at room temperature
1/3 cup dairy sour cream
Radishes, thinly sliced

For Cheddar Filling, beat together cheese, bacon, butter and milk.

For Egg Filling, combine eggs, celery, capers, salt, onion powder and sour cream.

For Swiss Filling, beat together cheese, pickle relish, green pepper, sour cream and salt.

Cover and chill all fillings.

For sandwich loaf, trim crusts from bread. Cut into 4 slices lengthwise, each 1/2 inch thick. Spread 3 slices with butter. Top bottom slice with cheddar filling; second slice with egg filling; and third slice with 1/2 of Swiss Filling. Reassemble loaf. Place cherry tomato slices on Swiss Filling. Spread remaining Swiss Filling on one side of fourth side of bread; place over tomatoes. Cover with plastic wrap and chill thoroughly.

Frost about 1 hour before serving. For frosting, beat cream cheese with sour cream until fluffy. Spread on sides and top of chilled sandwich loaf. Decorate with radishes.

Makes 16 servings.

STUFFED ROLLS

— Tortas —

4 small French rolls (3 to 4 inches long)
Guacamole dip
4 slices each: ham, chicken, tomato
4 slices both: Tillamook Sharp Cheddar and Tillamook Monterey Jack
1/2 cup lettuce, shredded
Bottled red or green salsa jalapeno

Cut rolls in half. Spread each side with guacamole dip. For each roll add a slice of ham, chicken, tomato and cheeses. Add lettuce and 1 teaspoon salsa. Serve cold or warmed.

Serves 4.

POOR BOY

1 large loaf French bread, sliced in half lengthwise
Sliced ham, turkey and salami
Sliced Tillamook Sharp Cheddar
Sliced Tillamook Monterey Jack
Shredded lettuce
Thin sliced onions
Thin sliced tomatoes
Sliced mushrooms
Dill pickles

Split bread, layer meats and cheeses. Add vegetables sprinkled with vinegar (for a snappy touch). Use toothpicks to measure out and hold together as many pieces as you wish to cut into. Cut to make individual sandwiches. Decorate with radishes and olives.

Note: You can use individual French rolls rather than a loaf.

CHEEZY TUNA SALAD

1 can tuna
1/4 cup dill relish
1/4 cup diced celery
1/4 cup diced onion
3 Tablespoons mayonnaise
1/2 cup diced Tillamook Medium Cheddar

Mix all ingredients, spread on choice of bread. Serve cold or grilled.

Note: You can also substitute canned salmon or shrimp for the tuna.

CHEEZY EGG SALAD

8 hard-cooked eggs
3 Tablespoons mayonnaise
1 teaspoon mustard
Dash salt
Dash pepper
1/4 pound Tillamook Medium Cheddar or Tillamook Monterey Jack, diced

Mix all ingredients. Chill for 1 hour. Spread on your choice of bread, serve either cold or grilled.

PARTY SANDWICH LOAF

1 loaf unsliced bread
2 cups diced cooked corned beef
6 Tablespoons minced sweet pickles
1/2 cup mayonnaise
1/4 teaspoon pepper
1-1/4 cups evaporated milk
1 teaspoon salt
3 cups Tillamook Medium Cheddar, grated
1 teaspoon dry mustard

Cut 1/2-inch slice from one side of bread. Cut out center, leaving 1/2-inch wall for bottom and sides. Pull center into crumbs. Mix 2-1/2 cups crumbs with corned beef, pickles, mayonnaise, pepper, 1/2 cup milk and half the salt. Pack into loaf; replace cover and chill. Combine cheese, mustard and remaining salt and milk. Heat over boiling water until smooth and melted. Remove from heat and let stand until it begins to thicken. Spread on bottom of loaf. Place loaf on waxed paper and spread top, ends and sides with cheese mixture. Chill. Slice with sharp knife.

Makes 6 servings.

NO-BREAD SANDWICHES

Egg Salad Filling:
3 hard-cooked eggs, peeled and chopped
1/3 cup minced celery
2 or 3 drops hot pepper sauce
Mayonnaise to moisten

— — — — —

Sandwich:
Egg Salad Filling, above
8 large slices Tillamook Monterey Jack
4 thin slices tomato
4 lettuce leaves
Salt and pepper to taste
Dill pickle wedge
Stuffed olives

Prepare Egg Salad Filling. Refrigerate for 1 hour to blend flavors. Spread 4 cheese slices with filling. Place tomato slices on top of filling. Top with lettuce leaves. Salt and pepper to taste. Cover with remaining cheese slices. Serve on individual plates with pickles and olives.

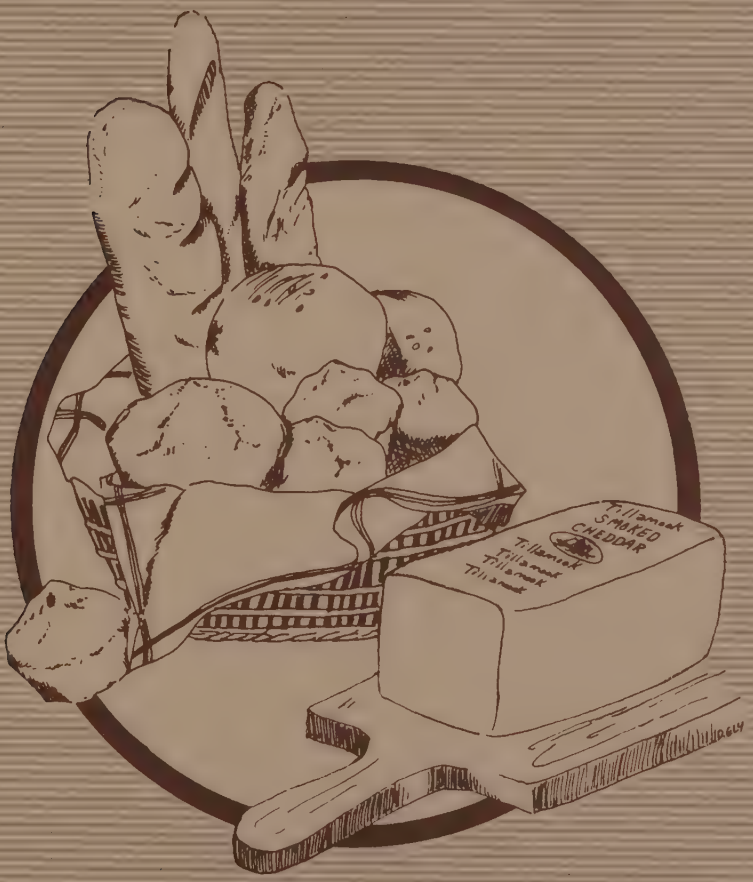
Makes 4 servings.

SALMON MELT

Mix **flaked salmon** with **mayonnaise, lemon juice, salt, lemon pepper** and **chopped shallots.** Spread on slices of **buttered bread or split English muffins.** Place a slice of **Tillamook Sharp Cheddar** on top. Broil until cheddar melts.

Note: Crab or shrimp can replace salmon in this quick and delicious sandwich. You could also cut your bread in appetizer sizes and create elegant appetizers.

Breads


Tillamook
SMOKED
CHEDDAR
Tillamook
Tillamook
Tillamook
Tillamook

TILLAMOOK CHEDDAR CRACKERS

1/2 cup butter
1-1/2 cups sifted flour
1/2 teaspoon salt
1 teaspoon baking powder
Dash of cayenne pepper
2 cups finely grated Tillamook Extra Sharp Cheddar

Sift the dry ingredients into a bowl, then cut in butter to resemble cornmeal. Fork in the cheddar, blending well. Mix remaining ingredients into the dough then shape into 1-1/2 to 2 inch rolls; chill 30 to 40 minutes. Slice about 1/4 inch thick and bake on ungreased baking sheet at 400° about 10 minutes.

Note: Store the finished crackers in jars or airtight tins in a cool, dry place. They will keep for several weeks; or freeze them and they will keep indefinitely.

CHEDDAR-OLIVE BREAD

3 cups Tillamook Sharp Cheddar, grated
1 jar (3 oz.) pimento-stuffed green olives, sliced
1 cup mayonnaise
1 loaf French bread

Mix cheese, olives, mayonnaise. Spread on cut surface of a loaf of French bread which has been sliced in half horizontally. Bake at 350° for 20 to 30 minutes. Cut in slices to serve.

Makes 6 to 8 servings.

CHILI-CHEESE BREAD

3 cups grated Tillamook Monterey Jack
1 (4 oz.) can chiles or jalapeno peppers, chopped
1 cup mayonnaise
1 loaf French bread

Mix cheese, peppers, and mayonnaise well. Spread on cut surfaces of a loaf of French bread that has been sliced in half horizontally. Bake at 350° for 20 to 30 minutes. Cut in slices to serve.

Makes 6 to 8 servings.

TILLAMOOK CHEDDAR PANCAKES

8 oz. Tillamook Medium Cheddar, grated
3/4 cup thick sour cream
3 egg yolks, slightly beaten
2 Tablespoons plus 1 teaspoon flour
3/4 teaspoons salt
1-1/2 teaspoons thyme
1/2 teaspoon dry mustard
2 Tablespoons butter

Set out a heavy skillet.

Grate cheddar. Add sour cream and egg yolks to cheddar, mixing well after each addition. Add mixture of flour, salt, thyme, and dry mustard.

Melt butter in the skillet over low heat. Drop batter by teaspoonfuls into skillet. Cook over medium heat until lightly browned on bottom. Loosen edges with a spatula, turn and lightly brown other side.

Serve at once with bacon or pork sausage.

About 2 dozen 3-inch cakes.

CHEDDAR FANS

5 oz. Tillamook Sharp Cheddar, grated
2 cups sifted flour
1 Tablespoons baking powder
1 teaspoon salt
1/2 cup lard, vegetable shortening, or butter
1/2 cup milk
Softened butter
Melted butter

Grease bottom of 12 muffin pan wells.

Grate cheddar and set aside.

Sift together flour, baking powder, and salt into a bowl. Cut shortening into dry ingredients with a pastry blender or two knives until mixture resembles coarse corn meal. Make a well in center of mixture and add milk all at one time. Stir with fork until dough follows fork.

Gently form dough into a ball and put on a lightly floured surface. Knead it lightly with fingertips 10 to 15 times. Roll dough into a 12x10-inch rectangle about 1/4-inch thick. Cut into 5 strips. Spread with softened butter.

Sprinkle four strips with the grated cheddar. Stack the four strips and top with the fifth strip. Cut into 12 equal sections. Place on end in muffin pan. Brush tops with melted butter. Bake at 450° 10 to 15 minutes, or until biscuits are golden brown. Serve with hot butter.

Makes 1 dozen Cheddar Fans.

LITTLE CHEDDAR BISCUITS

2 cups flour
1 teaspoon dry mustard
1 teaspoon paprika
1/4 teaspoon baking powder
1 cup butter, room temperature
2 cups (10 oz.) Tillamook Sharp Cheddar
1 teaspoon Worcestershire sauce

Combine flour, dry mustard, paprika and baking powder in a medium bowl. Set aside. Beat butter in a large bowl by hand or with an electric mixer on medium speed until fluffy. Slowly beat in cheddar and Worcestershire sauce. Gradually add flour mixture, stirring with a fork until combined. On a lightly floured surface, shape dough into a long roll about 1-3/4 inches in diameter. Wrap in plastic wrap or foil. Place on a platter. Refrigerate 2 hours or overnight.

Preheat oven to 325°. Slice dough about 1/3-inch thick. With hands, roll each slice into a ball. Flatten slightly. Place on an ungreased baking sheet about 2 inches apart. Bake 8 minutes in preheated oven. Biscuits will only brown slightly on bottom.

Makes about 36 biscuits.

CHEDDAR BISCUITS

2 cups sifted flour
4 teaspoons baking powder
1/2 teaspoon salt
1 cup Tillamook Sharp Cheddar, grated
1/4 cup butter
2/3 cup milk

Sift flour, baking powder, and salt together and mix with grated cheddar. Cut butter into dry ingredients, add milk and mix quickly but thoroughly. The dough should be soft. Turn onto floured board, knead lightly for a few seconds. Pat to 3/8-inch thickness and cut. Bake on baking sheet in hot oven (450°) about 30 minutes or until lightly browned. Serve at once.

Serves 8.

CHEDDAR PINWHEELS

2 cups sifted flour
1/2 teaspoon salt
1 Tablespoon baking powder
1/4 cup butter
2/3 cup milk
1 cup Tillamook Extra Sharp Cheddar

Sift flour, salt and baking powder together into a mixing bowl; cut in butter, add milk and stir together quickly. Turn out on a floured board, knead for 30 seconds and roll out to 1/8-inch thickness. Spread with grated cheese and roll up tightly like cinnamon rolls. Cut into 3/4-inch slices, transfer to baking sheets and bake in moderate oven (375°) for 20 minutes or until delicately browned.

Makes 18 pinwheels.

CHEDDAR BREAD RING

2-3/4 to 3 cups flour
2 Tablespoons granulated sugar
1 package active dry yeast
3/4 teaspoon salt
1 cup milk
2 Tablespoons butter
1-1/2 cups Tillamook Sharp Cheddar, shredded
Butter

Combine 1-1/2 cups flour, sugar, undissolved yeast and salt thoroughly in a large bowl. Heat together milk and butter until very warm. Gradually add to dry ingredients; beat 2 minutes at medium speed of mixer, scraping bowl occasionally. Add 1/2 cup flour and cheddar. Beat 2 minutes at high speed, scraping bowl occasionally. Stir in enough additional flour to make a stiff dough. Turn out onto a lightly floured surface; knead until smooth and elastic, 5 to 8 minutes. Place in a greased bowl, turning to grease top. Cover; let rise in warm place until doubled in bulk, about 1 hour.

Punch down dough. Turn out on lightly floured surface and shape to form one 20-inch rope. Place seam side down in a buttered 6-1/2 cup ring mold, pinching ends together. Cover; let rise in warm place until nearly doubled in bulk, 35 to 45 minutes.

Bake in preheated 350° oven 25 to 30 minutes. Remove from ring mold.

Makes 1 loaf.

GOLDEN SPOON BREAD

10 oz. Tillamook Sharp Cheddar, grated
2 cups milk
4 egg yolks
1 cup yellow corn meal
1/4 cup butter
1 teaspoon sugar
1/2 teaspoon salt
4 egg whites

Thoroughly grease a 1-1/2 quart casserole dish.

Shred or grate cheddar and set aside.

Scald milk in top of double boiler.

Meanwhile, beat egg yolks until thick and lemon-colored; set aside. When milk is scalded, add corn meal very gradually, stirring constantly. Stir until mixture thickens and becomes smooth. Remove double boiler top from simmering water. Gradually add the beaten egg yolks, stirring constantly; then mix in the grated cheddar, butter, sugar and salt.

Beat egg whites until round peaks are formed. Gently spread beaten egg whites over corn meal mixture; carefully fold together until just blended. Turn mixture into casserole dish. Bake at 375°, 35 to 40 minutes, or until a wooden pick or cake tester comes out clean when inserted in the center. Serve piping hot with butter and maple syrup or honey.

Makes 6 to 8 servings.

CHEDDAR DUMPLINGS

1 pound Tillamook Medium Cheddar, shredded
2 eggs
1 cup flour
1 teaspoon salt
3 quarts boiling water
1/2 cup butter
1/2 pint sour cream
Parsley or paprika, optional

Mash cheddar; add eggs; mix well. Stir in flour and salt. Drop by Tablespoonsful into rapidly boiling water; cover and boil 15 minutes. Drain and serve with melted butter and sour cream. Sprinkle with parsley or paprika, if desired.

Makes 4 servings.

APPLE-CHEDDAR MUFFINS

1/2 cup shortening
1/2 cup granulated sugar
2 eggs
1-1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup quick-cooking oats
1 cup finely chopped apples
2/3 cup Tillamook Sharp Cheddar, coarsely grated
1/2 cup chopped pecans
3/4 cup milk
12 to 15 thin slices unpeeled red apple
Melted butter
Cinnamon-sugar

Preheat oven to 400°. Cream shortening and sugar together. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, baking soda and salt in mixing bowl; mix lightly. Gradually stir flour mixture into shortening mixture. In this order add oats, apples, cheddar and pecans, mixing well after each addition. Gradually add milk, stirring until all ingredients are just moistened. Grease muffin pans. Fill each cup two-thirds full of batter. Dip apple slices in melted butter, then in cinnamon-sugar. Press 1 apple slice into top of each muffin. Sprinkle lightly with cinnamon-sugar. Bake 25 minutes or until golden brown.

Makes 12 to 15.

GOLDEN CHEDDAR CORN BREAD

1 cup corn meal
1 cup flour
1 Tablespoon baking powder
1-1/2 teaspoons salt
10 oz. Tillamook Sharp or Extra Sharp Cheddar
1 cup milk
1/4 cup butter, melted
1 egg, beaten

Combine dry ingredients; stir in cheddar. Combine milk, butter and egg; add to dry ingredients, mixing until just moistened. Pour into greased 8-ich square baking pan. Bake at 425°, 35 minutes.

Makes 6 servings.

QUICK CHEDDAR BREAD

3-3/4 cups flour
5 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter
2-1/2 cups Tillamook Sharp Cheddar
1-1/2 cups milk
2 eggs, slightly beaten

Combine dry ingredients. Cut butter into flour until mixture resembles coarse crumbs; stir in cheddar. Combine milk and eggs; add to cheddar mixture, mixing until just moistened. Spoon into greased 9x5-inch loaf pan. Bake 375°, 1 hour. Remove from pan immediately.

Makes 1 loaf.

CHEESY CORN BREAD

1 cup flour
1 cup cornmeal
2 Tablespoons sugar
1 Tablespoon baking powder
1 teaspoon salt
1/4 teaspoon dry mustard
2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1 egg, slightly beaten
1 cup milk
1/4 cup vegetable oil

Combine dry ingredients; stir in cheddar. Combine egg, milk and oil; add to cheddar mixture, mixing until just moistened. Pour into greased 9-inch square pan. Bake at 425°, 20 minutes. Cut into squares; serve warm.

Makes 6 to 8 servings.

NO-KNEAD CHEDDAR ROLLS

1-1/2 cups unsifted flour
1 package active dry yeast
3 Tablespoons sugar
1 teaspoon salt
3/4 cup milk
1/2 cup water
3 Tablespoons butter
1 cup unsifted flour
1 cup (5 oz.) Tillamook Sharp Cheddar
1/4 cup butter
1 egg yolk
1 Tablespoon milk

Combine 1-1/2 cups unsifted flour, yeast, sugar and salt in a large mixer bowl and blend thoroughly.

Measure 3/4 cup milk, water, and butter into a saucepan and heat until liquids are warm. Gradually add liquids to dry ingredients in mixer bowl, beating for 2 minutes at medium speed of electric mixer, scraping the bowl occasionally. Add and beat 1 cup unsifted flour at high speed 2 minutes, scraping the bowl occasionally. Mix in enough additional flour (1/2 to 1 cup, unsifted) to make a soft dough. (Dough will be slightly sticky.)

Put the dough into a greased deep bowl. Cover with waxed paper and a clean towel and let stand in a warm place until dough is doubled, 45 to 60 minutes.

Generously greased baking sheets.

Grate cheddar, cover to prevent drying, and set aside.

Melt butter, and set aside.

Punch down dough with fist and turn dough out onto a lightly floured surface. Divide dough into two equal portions. Set one portion aside. Roll dough into a rectangle 16x8 inches. Brush with about one-half of melted butter. Sprinkle with about one-half of grated cheddar. Cut crosswise into 8 equal portions. Cut into halves lengthwise. Fold each strip in thirds, lapping each side portion over center third. Place rolls on baking sheet. Repeat for other half of dough.

Beat egg yolk and 1 Tablespoon milk slightly. Brush tops of rolls with egg yolk mixture. Let rise until doubled, about 30 minutes.

Bake at 425° about 8 minutes, or until rolls are golden brown. Serve rolls hot.

Makes about 2-1/2 dozen.

CHEDDAR SQUARES

2 cups flour
1 Tablespoon baking powder
1 teaspoon salt
1/3 cup butter
1 cup (5 oz.) Tillamook Sharp Cheddar, shredded
1/2 cup chopped onion
2 Tablespoons chopped pimento
2/3 cup milk

Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Add cheddar, onion and pimento; mix well. Add milk, mixing until just moistened. Spread dough into greased 9-inch square pan. Bake at 450°, 25 to 30 minutes or until wooden pick inserted in center comes out clean. Cut into squares; serve warm.

Makes 6 to 8 servings.

CHEDDAR DATE NUT LOAF

1/2 pound dates, finely chopped
2 Tablespoons butter
3/4 cup boiling water
1-3/4 cups sifted flour
1/4 teaspoon salt
1 teaspoon baking soda
1/2 cup granulated sugar
1 egg, well-beaten
4 ounces Tillamook Medium Cheddar, shredded
1 cup chopped walnuts

Preheat oven to 325°. Place dates and butter in small bowl. Pour boiling water over dates and butter. Let stand for 5 minutes. Sift dry ingredients toether in large bowl. Add date mixture, egg, cheddar and nuts. Mix until just blended. Spoon mixture into well-greased 9x5-inch loaf pan. Let stand for 20 minuts. Bake 50 to 60 minutes or until wooden pick inserted in center of loaf comes out clean. Turn out onto rack; cool.

Makes 1 loaf.

Note: Flavor improves if bread stands overnight before serving.

CALIFORNIA RAREBIT

3 Tablespoons butter
1/2 cup dry white wine
2-1/2 cups Tillamook Monterey Jack
1 egg, lightly beaten
1 teaspoon Worcestershire sauce
1/2 teaspoon crushed basil
2 cups sliced fresh mushrooms
1/2 teaspoon garlic powder

Melt 1 Tablespoon butter in top of double boiler. Add wine and heat; stir in 2 cups of cheese. Heat until melted. Add a little cheese mixture to egg; add back into cheese. Cook and stir about 1 minute. Add Worcestershire sauce and basil; keep warm. Saute mushrooms in remaining butter just until tender. Sprinkle with garlic powder, remove from heat. Arrange toast on individual heatproof plates. Spoon sauce over toast; top with sauteed mushrooms. Sprinkle with remaining cheese. Broil until bubbly.

Makes 4 servings.

PANHANDLE CORN BREAD

1 cup yellow cornmeal
1 Tablespoon baking powder
1 cup shredded Tillamook Sharp Cheddar
2 eggs, slightly beaten
1/2 cup vegetable oil
1 cup dairy sour cream
1 (8 oz.) can cream-style corn
1 (4 oz.) can chopped green chile peppers

Preheat oven to 400°. Generously grease a 12-cup bundt or 9-inch tube pan; set aside.

In a large bowl, combine cornmeal and baking powder. Stir in cheddar. In a medium bowl, beat eggs, oil, sour cream, corn and chiles. Add to cornmeal mixture. Stir until just moistened. Spoon into prepared pan. Bake 40 to 50 minutes in preheated oven until wooden pick inserted in center comes out clean. Cool on rack 10 minutes. Invert onto a serving plate.

Makes 1 loaf.

HEARTHSIDE CHEDDAR BREAD

2-1/2 cups flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
3/4 cup milk
1/4 cup vegetable oil
2 eggs
1-1/2 cups chopped, peeled cooking apples
2 cups shredded Tillamook Sharp Cheddar
3/4 cups chopped walnuts or pecans

Preheat oven to 350°. Grease and flour a 9x5-inch loaf pan; set aside. In a large bowl, combine flour, sugar, baking powder, salt and cinnamon. Make a well in the center. Add milk, oil and eggs. Stir until thoroughly combined. Gently stir in apples, cheddar and nuts. Spoon into prepared pan. Bake 1 hour and 15 minutes in preheated oven until loaf is browned and sounds hollow when tapped on bottom. Cool in pan on a rack 5 minuts. Remove from pan. Cool to room temperature on rack before slicing.

Makes 1 loaf.

SUNRISE POPOVERS

4 Tablespoons vegetable shortening
1-1/3 cups flour
1/2 teaspoon salt
2/3 cup milk
2/3 cup water
4 eggs
1/2 cup Tillamook Sharp Cheddar

Preheat oven to 375°. Place eight 6-ounce custard cups on a large baking sheet. Spoon 1-1/2 teaspoons shortening into bottom of each custard cup; set aside. Combine flour and salt in a large bowl. Gradually stir in milk and water until blended. Beat in eggs 1 at a time until mixture is smooth. Fold in cheddar. Place baking sheet with custard cups in preheated oven 3 to 5 minutes until shortening melts and custard cups are hot. Fill custard cup 1/2 to 2/3 full with batter. Bake 45 minutes in preheated oven, without opening door, until popovers rise and turn golden brown. If not golden brown after 45 minutes, bake 5 minutes longer. Serve immediately.

Makes 8 servings.

POLKA DOT QUICK BREAD

2 cups fresh or frozen cranberries
1 cup milk
1 egg, slightly beaten
1/4 cup butter, melted
1 Tablespoon grated orange peel
2 cups all-purpose flour
1 cup sugar
1 Tablespoon baking powder
1/2 teaspoon salt
1-1/2 cups shredded Tillamook Medium Cheddar
1/2 cup coarsely chopped walnuts

Preheat oven to 350°. Grease a 9x5-inch loaf pan; set aside. Cut cranberries in half; set aside. In a medium bowl, combine milk, egg, butter and orange peel. Set aside. Sift flour, sugar, baking powder and salt into a large bowl. Add halved cranberries, cheese and nuts. Toss with a fork to distribute. Add milk mixture all at once. Stir until flour mixture is just moistened. Turn into prepared pan. Bake 1 hour 15 minutes in preheated oven until wooden pick inserted in center comes out clean. Cool in pan on a rack 10 minutes. Remove from pan. Cool to room temperature on rack before slicing.

Makes 1 loaf.

CHEESE BREAD

1 package dry yeast
1 cup warm water
1 egg
1 package yellow cake mix (1 layer)
1/2 cup grape nuts
1/2 cup Tillamook Sharp Cheddar, shredded
1/4 cup Parmesan cheese
1-1/2 cups flour
1/2 teaspoon salt

Dissolve yeast in warm water. Add egg and beat with a fork. Add cake mix, stir. Add grape nuts and cheeses, stir. Add flour and salt, mix well. Turn into well-greased loaf pan. If too much dough, use another, smaller pan. Set in warm place and allow to rise until almost doubled (about 1-1/2 hours). Bake at 350° for one hour. Cover tops of pans lightly with foil to keep from over-browning. Turn out on rack when done to cool.

TILLAMOOK CHEDDAR BRAIDS

1 cup very warm water
1 package active dry yeast
3-1/2 to 4-1/2 cups all-purpose flour
1 teaspoon sugar
1-1/2 teaspoons salt
3/4 cup butter, room temperature
4 eggs, room temperature
6 oz. Tillamook Sharp or Extra Sharp Cheddar, diced
1 egg
1 Tablespoon milk
2 Tablespoons celery seeds

Pour warm water into a warm, large bowl. Add yeast. Stir to dissolve. Let stand until light and puffed, about 5 minutes. Add 1-1/2 cups flour, sugar and salt. Beat with electric mixer on lowest speed for 1 minute. Beat on medium speed 2 minutes longer. Add butter to yeast mixture. Beat 1 minute longer. On lowest speed, beat in 1 egg and 1/2 cup of the flour, repeating until 4 eggs are used and enough of the flour to make a soft, sticky dough. Continue to beat with mixer or by hand until dough is glossy and elastic and pulls away from side of bowl. Stir in cheddar by hand. Cover and let rise in a warm place free from drafts until doubled in bulk, 2-1/2 to 3 hours. When dough has doubled in bulk, place in refrigerator 5 hours or overnight.

Remove dough from refrigerator. Divide in half. Cover and refrigerate half of dough. Knead second half on a lightly floured surface until soft and pliable. Divide dough into 3 equal parts. With hands, roll each piece into a rope 12 to 16 inches long. Braid ropes, starting in the middle and working toward each end. Pinch ends to seal. Grease a large baking sheet. Place braid on one side of sheet. Repeat with refrigerated half of dough.

In a small bowl, beat 1 egg and milk. Brush braids with egg mixture. Let braids rise in a warm place free from drafts until doubled in bulk, 1-1/2 to 2 hours. Do not cover. Midway through rising time, brush again with egg mixture. Preheat oven to 400°. Again, brush braids with egg mixture. Sprinkle evenly with celery seeds. Bake 40 minutes in preheated oven until a wooden skewer or pick inserted in braid comes out dry. Remove from baking sheet. Cool on racks.

Makes 2 braids.

CHEDDAR ONION PINWHEELS

1/3 cup sugar
1 teaspoon salt
2 packages active dry yeast
About 6 cups all-purpose flour
1-1/4 cups milk
1/2 cup butter
3 eggs
3 cups Tillamook Sharp Cheddar, shredded
1 cup finely chopped onion
Paprika

Combine sugar, salt, yeast and 2 cups of the flour in a large bowl; set aside. In a small saucepan, heat milk and butter until very warm, about 125°. Slowly stir hot milk mixture into flour mixture. Add eggs. Beat 2 minutes by hand or with electric mixer on medium speed, scraping bowl occasionally. Stir in enough of the remaining flour by hand to make a stiff dough. Turn out onto a lightly floured surface. Let rest 8 to 10 minutes. Place dough in bowl. Turn to grease all sides. Cover with a dry cloth towel. Let rise in a warm place free from drafts until doubled in bulk, about 1 hour. Grease 2 baking sheets; set aside. Press down center of dough with 2 fingers. If indentations remain, punch down dough. Divide in half.

On a lightly floured surface, roll out each half of dough to a 18x10-inch rectangle. Sprinkle each with half of the cheese and half of the onion. Roll up from long side, jelly roll fashion. Place 1 rolled loaf on each prepared baking sheet, seam-side down. Curve loaves slightly. With a sharp knife, cut 1/2-inch deep gashes about 1 inch apart across top of each loaf. Cover with towel. Let rise in a warm place free from drafts until doubled in bulk, about 45 minutes. Preheat oven to 350°. Sprinkle tops of loaves with paprika. Bake 25 to 30 minutes in preheated oven until loaves sound hollow when tapped on top. Cool to room temperature on racks.

Makes 2 loaves.

CHEDDAR BREAD

5-1/2 to 6 cups flour
2 packages active dry yeast
1 cup milk
1/4 cup light corn syrup
2 teaspoons salt
2 Tablespoons vegetable oil
1 cup water
4 oz. Tillamook Sharp or Extra Sharp Cheddar
Vegetable oil

Preheat oven to 400°.

Stir together 2 cups of flour and yeast in large bowl; set aside. Heat milk, corn syrup, oil and water in saucepan over low heat until warm. Add liquid ingredients to flour-yeast mixture. Beat until smooth, about 3 minutes on medium speed of an electric mixer, or 300 strokes by hand. Stir in shredded cheddar. Gradually stir in enough flour to make a moderately soft dough. Turn out onto lightly floured surface. Knead until smooth and satiny, about 5 to 10 minutes. Cover dough with a bowl or towel and let stand for 20 minutes. Punch dough down; divide in half. Roll each half into a 14x7-inch rectangle. Roll up from narrow end, pressing dough into roll at each turn. Pinch ends together to seal; fold ends under loaf. Place in two greased 8x4-inch loaf pans. Brush tops with oil. Let rise in a warm place until doubled in bulk, about 30 to 45 minutes. Bake 35 to 40 minutes. Remove immediately from pans and brush tops with oil. Cool on wire rack.

Makes two 1-pound loaves.

CHEDDAR POTATO BREAD

2-1/2 cups warm water
1 package active dry yeast
8 cups all-purpose flour
2 cups (10 oz.) Tillamook Sharp Cheddar, shredded
1 cup mashed potatoes, without butter or salt
1/4 cup finely snipped fresh dill, or 2 Tablespoons dry dill weed
1-1/2 Tablespoons salt
1 egg
1 Tablespoon cold water

Pour 1/2 cup of the warm water into a warm, large bowl. Add yeast. Stir gently to dissolve. Stir in 3 Tablespoons of the flour. Cover; let stand until bubbly, about 30 minutes. Stir in remaining 2 cups warm water. Add all of the remaining flour, cheddar, potatoes, dill and salt. Mix until a stiff dough forms. Use hands if necessary. Turn out onto a lightly floured surface. Let dough rest 8 to 10 minutes. Clean and grease bowl; set aside. Knead dough until smooth and elastic, about 10 minutes. Place dough in prepared bowl. Turn to grease all sides. Cover and let rise in a warm place free from drafts until double in bulk, about 2 hours. Grease 2 baking sheets; set aside. Divide dough in half. Shape each half into a round ball. Place on prepared baking sheet. Cover and let rise in a warm place free from drafts until doubled in bulk, 30 to 40 minutes. Preheat oven to 400°. With a sharp knife, make several lengthwise and crosswise cuts on tops of loaves. In a small bowl, lightly beat egg and 1 Tablespoon cold water. Gently brush tops of loaves with egg mixture. Bake 45 minutes in preheated oven until loaves sound hollow when tapped on bottom. Remove at once from baking sheets. Cool on racks.

Makes 2 loaves.

CHEDDAR TRICORN ROLLS

1 package active dry yeast
1/4 cup warm water
1/4 cup warm water
3/4 cup sifted all-purpose flour
4 oz. Tillamook Sharp Cheddar, grated
1/4 cup plus 2 Tablespoons shortening
1 Tablespoon lemon juice
1/2 cup sugar
1/2 teaspoon salt
1 egg
1 egg white
2-1/4 cups sifted all-purpose flour
Melted butter

Two baking sheets will be needed.

Soften yeast in 1/4 cup warm water, set aside.

Meanwhile, pour 1/4 cup warm water into a large bowl. Blend in 3/4 cup sifted all-purpose flour. Stir softened yeast and add, mixing well. Beat until very smooth. Cover bowl with waxed paper and a clean towel and let stand in warm place 1-1/2 to 2 hours.

Meanwhile, grate cheddar and set aside. Cream shortening and lemon juice until blended. Add gradually, creaming until fluffy after each addition, sugar and salt mixture. Beat egg and egg white until thick. Add beaten eggs in thirds to sugar mixture, beating thoroughly after each addition. Add yeast mixture, mixing well.

Measure 2-1/4 cups sifted all-purpose flour. Add about one-half of the flour to yeast mixture and beat until very smooth. Blend in grated cheddar, mixing thoroughly. Beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow it to rest 5 to 10 minutes. Knead. Shape dough into a smooth ball and put into a greased deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and a clean towel and let stand in a warm place until dough is doubled.

Grease the baking sheets. Punch dough down with fist. Turn out onto a lightly floured surface, cover and allow dough to rest 5 to 10 minutes. Roll dough 1/4-inch thick. Cut into 3-inch squares. Crease each square diagonally across center by pressing with handle of knife or wooden spoon. Place rolls on baking sheets and brush tops with melted butter. Cover rolls with waxed paper and towel and let rise again until doubled. Bake at 350° 40 to 45 minutes, or until golden brown.

CRAB AND CHEDDAR FILLED LOAF

1 unsliced loaf white bread
2 Tablespoons melted butter
— — — — —
Crab Meat Stew:
2 Tablespoons butter
3 Tablespoons flour
1-1/2 cups milk and crab meat liquid
Salt and pepper
1/2 teaspoon parsley
12 oz. crab meat
6 Tablespoons coarsely grated Tillamook Medium Cheddar

Cut off the top part of the bread and remove most of the dough from the lower part. Brush the crust with melted butter inside and out.

Heat butter and flour for the stew for a few minutes over low heat. Add milk and crab meat liquid and bring mixture to a boil for a few minutes. Reduce to low heat. Season with salt, pepper and parsley, stir in the crab meat. Fill the loaf with the stew and sprinkle the grated cheddar on top. Bake in a 450° oven for 8 to 10 minutes until it has turned light brown.

Makes 6 servings.

Note: Nice when served with a tossed green salad and lemon wedge.

CHEDDAR OATMEAL BREAD

1 package active dry yeast
1/2 cup warm water
1 cup old fashioned or quick oats, uncooked
1/2 cup milk, scalded
1/2 cup hot water
10 oz. Tillamook Sharp Cheddar, shredded
2 Tablespoons sugar
2 teaspoons salt
3 cups flour

Soften yeast in warm water. Combine oats, milk and hot water; cool to lukewarm. Stir in softened yeast, cheddar, sugar and salt. Stir in 2-1/2 cups flour; mix well. Knead 3 to 5 minutes, working in remaining flour. Place dough in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double in bulk, about 1 hour. Punch down. Turn out on lightly floured surface; shape into loaf. Place in well-greased 9x5-inch loaf pan. Cover and let rise in warm place 30 minutes. Bake at 350°, 45 to 50 minutes or until deep golden color. Remove from pan immediately.

Makes 1 loaf.

CHEDDAR YEAST BREAD

2-1/4 cups milk
1 package active dry yeast
1/4 cup warm water, 110°
10 oz. Tillamook Sharp or Extra Sharp Cheddar, shredded
2 Tablespoons sugar
1 Tablespoon shortening
2 teaspoons salt
1 cups sifted all-purpose flour
5 cups sifted all-purpose flour
Melted butter

Scald milk. Meanwhile, soften yeast in water; set aside.

Put sugar, shortening and salt into a large bowl. Immediately pour scalded milk over ingredients in bowl and stir until shortening is melted. When lukewarm, beat in 1 cup sifted flour until smooth. Stir softened yeast and add, mixing well. Measure 4 to 5 cups sifted flour. Add about one-half of the flour to yeast mixture and beat until very smooth. Add and mix in the cheddar and enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface. Let it rest 5 to 10 minutes. Knead, then form dough into a ball and put it in a greased, deep bowl. Turn dough to bring greased surface to top. Cover with waxed paper and a clean towel and let stand in a warm place until dough is doubled.

Grease 2 loaf pans (9-1/2 x 5-1/4 x 3/4-inch).

Punch down dough with fist and turn out onto a lightly floured surface. Divide dough into two equal portions. Cover and allow to rest 5 to 10 minutes. Shape each portion into a loaf and put into greased pan. Brush tops of loaves with melted butter. Cover loaves with waxed paper and towel and let rise again until doubled. Bake at 375° about 5 minutes, or until bread sounds hollow when lightly tapped.

Makes 2 loaves.

CRUSTY CHEDDAR BREAD

1 package active dry yeast
1/4 cup warm water
1 cup small curd cottage cheese, room temperature
1 Tablespoon sugar
1-1/2 teaspoons salt
1 egg
2-1/4 to 2-1/2 cups unsifted flour
1 Tablespoons butter, room temperature
1 cup Tillamook Sharp Cheddar, grated

Sprinkle yeast over warm water. Let stand 5 minutes. Stir gently to moisten dry particles remaining on top. With an electric mixer, blend softened yeast with cottage cheese, sugar, salt and egg. Add flour in 1/2 cup portions to form stiff dough and let rise in a warm place until doubled in size; about 1 hour. Butter a 1-1/2 quart casserole dish. Stir down dough and add 1 cup grated cheddar. Turn into buttered dish. Let rise 30 to 40 minutes longer, or until almost doubled in size. Preheat oven to 350°. Bake 40 to 50 minutes or until golden brown. Brush top with butter.

Makes 1 loaf.

Desserts

APPLE CHEDDAR WONTONS

Peanut oil
1 package wonton skins
2 medium sized apples, cut in very small pieces
1 (10 oz.) bar Tillamook Sharp Ceddar, cut in small cubes
— — — — —
1/2 cup brown sugar
2 Tablespoons cinnamon
Mixed together

Preheat peanut or vegetable oil in deep fryer or other pan used for deep frying.

Wrap 1 piece apple and 1 piece cheddar in each wonton skin as according to package directions.

Fry until golden brown.

Coat with brown sugar/cinnamon mixture. Very good either hot or cold.

Makes a lot of wontons.

APPLE CHEDDAR SHORTCAKE

2-1/2 cups biscuit mix
1 cup (4 oz.) shredded Tillamook Sharp Cheddar
2/3 cup milk
1/3 cup butter, melted
— — — — —
3/4 cup brown sugar, packed
3 Tablespoons cornstarch
1/2 teaspoon cinnamon
1/4 teaspoon salt
1 cup water
4 cups sliced, peeled apples
Heavy cream, whipped

Heat oven to 425°. Combine biscuit mix and cheddar; stir in milk and butter. Spread dough into two greased 8-inch layer pans; bake at 425°, 20 minutes. Combine brown sugar, cornstarch, cinnamon and salt. Stir in water; cook until clear and thickened. Add apples; cover and simmer until tender. Spoon half of apples over one layer. Top with second layer and remaining apples. Serve warm with whipped cream.

Makes 6 to 8 servings.

HOLIDAY CHEDDAR DATE CAKE

(Make this flavorful fruitcake well in advance so it will have time to mellow.)

3/4 cup butter, room temperature
1-1/2 cups firmly packed light brown sugar
4 eggs
1 cup shredded Tillamook Sharp Cheddar
3-1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
2 (8 oz.) packages pitted dates, finely chopped
2 cups chopped pecans
1 (4 oz.) jar red candied cherries, halved
2 cups golden raisins
1 cup milk
4 slices candied pineapple, quartered (optional)
12 whole blanched almonds, if desired (optional)

Preheat oven to 300°. Grease and flour a 10-inch tube pan; set aside. In a large bowl, beat butter and brown sugar with electric mixer on medium speed until blended. Add eggs one at a time, beating well after each addition. Beat in cheddar. Sift flour, baking soda, salt, cinnamon and cloves into a medium bowl. In another medium bowl, combine dates, pecans, cherries and raisins. Add 2 Tablespoons of the flour mixture, tossing lightly to coat fruit and nuts. Alternately beat remaining flour mixture and milk into butter mixture until blended. Stir in floured fruit mixture by hand until distributed throughout batter. Turn into prepared pan. Bake 2 to 2-1/2 hours in preheated oven until cake shrinks from side of pan and top springs back when lightly pressed. Cool 15 minutes on a rack. Remove from pan. If desired, decorate top with pineapple pieces and whole almonds. When cool, store in a container with a tight lid up to 6 weeks. To serve, cut into thin slices.

Makes 20 to 24 servings.

PEACH COBBLER WITH CHEDDAR BISCUITS

1 quart peaches, sliced
3/4 cup sugar
1 Tablespoon cornstarch
1/4 teaspoon salt
1 Tablespoon lemon juice
1 teaspoon almond extract
1-1/2 Tablespoon butter

Preheat oven to 400°. Place peaches in greased baking pan. Mix sugar, cornstarch and salt. Sprinkle over peaches. Sprinkle on lemon juice, almond extract and dot with butter. Place in preheated oven. Bake for 15 minutes.

CHEDDAR BISCUITS

1 cup biscuit mix
1/2 cup grated Tillamook Medium Cheddar
1/2 Tablespoon melted butter
1/3 cup milk

Combine all ingredients and stir well. Drop into hot peaches. Replace in oven 20 minutes or until biscuits are done.

CHEDDAR APPLE COBBLER

1 cup sugar
1/4 cup flour
1/4 teaspoon cinnamon
6 cups peeled thin apple slices

— — — — —

1 cup flour
1/4 cup sugar
1-1/2 teaspoons baking powder
1/2 teaspoon salt
1-1/2 cups (6 oz.) shredded Tillamook Medium Cheddar
1/3 cup butter, melted
1/4 cup milk

Combine sugar, flour and cinnamon; toss with apples. Pour into 9-inch square pan.

Combine dry ingredients and cheddar. Add butter and milk; mix until well blended. Spoon dough over fruit mixture. Bake at 400°, 30 minutes.

Makes 6 to 8 servings.

CHEDDAR PEAR COBBLER

2 1-pound cans pear halves
1 Tablespoon sugar
2 Tablespoons cornstarch
1/4 teaspoon cinnamon
1 Tablespoon lemon juice
— — — — —
1 cup flour
1/3 cup sugar
1-1/2 teaspoons baking powder
1/2 teaspoon salt
1-1/2 cups (6 oz.) shredded Tillamook Sharp Cheddar
1/3 cup butter, melted
1/4 cup milk

Heat oven to 425°. Drain pears, reserving syrup. Combine sugar, cornstarch and cinnamon in saucepan. Add syrup and lemon juice. Heat until syrup thickens; boil 1 minute. Remove from heat; add pears. Spoon pears and syrup into 9-inch square pan. Combine flour, sugar, baking powder, salt and cheddar. Add butter and milk; mix until blended. Spoon dough over pears. Bake at 425°, 25 to 30 minutes.

Makes 8 servings.

Good idea: This is especially good topped with vanilla ice cream or whipped cream.

APPLE CHEDDAR COOKIES

1/2 cup butter
1/2 cup sugar
1 egg
1 teaspoon vanilla
1-1/2 cups flour
1/2 teaspoon soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
1-1/2 cups (6 oz.) shredded Tillamook Sharp Cheddar
1-1/2 cups peeled chopped apples
1/4 cup chopped nuts

Cream butter and sugar until light and fluffy; stir in egg and vanilla. Add combined dry ingredients; mix well. Stir in cheese, apples and nuts. Drop rounded teaspoonfuls of dough onto ungreased cookie sheet. Bake at 375° for 15 minutes.

Makes 4-1/2 dozen.

CHEDDAR CRUMBLE APPLE PIE

Streusel topper for a cheese-apple filling.

9-inch unbaked pie shell

— — — — —

Topping:

1/2 cup all-purpose flour
1/3 cup sugar
1/3 cup firmly packed brown sugar
1/2 teaspoon cinnamon
5 Tablespoons butter

— — — — —

Filling:

5 to 6 cups peeled, thinly sliced cooking apples (about 1-1/2 pounds)
1 Tablespoon fresh lemon juice
1-1/2 cups (6 oz.) shredded Tillamook Medium Cheddar
4 teaspoons all-purpose flour
1/4 teaspoon nutmeg

Make a high rim in pie crust. For topping, combine flour with sugars and cinnamon; cut in butter. Set aside. For filling, toss together apples and lemon juice. Mix together cheese, flour and nutmeg; toss with apples. Arrange apples in pie crust. Sprinkle with topping. Bake in preheated oven 375° for 40 to 50 minutes.

Makes 8 servings.

APPLE TURNOVERS

2-1/4 cups flour
1/4 teaspoon salt
2/3 cup shortening
1-1/2 cup (6 oz.) shredded Tillamook Sharp Cheddar
6 to 8 Tablespoons water
3/4 cup brown sugar, packed
1 teaspoon cinnamon
6 medium apples, pared and cored
1/4 cup butter

Heat oven to 425°. Combine flour and salt. Cut in shortening until mixture resembles coarse crumbs; stir in cheese. Sprinkle with water while mixing lightly with a fork; form into ball. Divide into three equal portions. Roll each on lightly floured surface to 14x7" rectangle; cut into 7" squares.

Combine brown sugar and cinnamon; fill apple centers, topping each with butter. Sprinkle remaining brown sugar mixture over pastry. Place apple in each square. Fold corners to center; pinch together. Bake at 425°, 30 to 35 minutes. Top with whipped cream.

Makes 6 servings.

FRUIT TARTS

Cheese Tart Shells, see below
2 navel oranges, peeled, sectioned
1 (8-1/4 oz.) can crushed pineapple
1/4 cup sugar
5 teaspoons cornstarch
1/8 teaspoon salt
1/2 cup orange juice
1 Tablespoon lemon juice
3/4 cup shredded Tillamook Sharp Cheddar

— — — — —

Cheese Tart Shells
1/2 cup vegetable shortening
1 (5 oz.) jar American cheese spread
1-1/2 cups all-purpose flour

Prepare Cheese Tart Shells; set aside. Cut each orange section into 3 pieces; set aside. Drain pineapple, reserving syrup. Combine pineapple syrup, orange juice and lemon juice in a saucepan. Stir gently over medium heat until mixture thickens and bubbles. Stir in orange pieces and pineapple. Refrigerate for 1 hour. Spoon chilled filling into baked tart shells, sprinkle each tart with about 1 Tablespoon cheddar cheese.

Makes 12 tarts.

Cheese Tart Shells: Combine shortening and cheese spread in a medium bowl. Cut flour into cheese mixture with two knives until well blended. Shape into a roll 1-1/4" in diameter and 12 inches long. Wrap completely in waxed paper or plastic wrap. Refrigerate for 1 hour or more. Preheat oven to 375°. Remove dough from refrigerator; unwrap. Slice, 1/8" thick. Using 12 (2-3/4") muffin cups or 3" tart pans, place 1 slice of dough in bottom of each. Overlap 5 slices around outside of each. Gently press together. Price bottoms and sides with a fork. Bake 18 to 20 minutes in preheated oven until lightly browned. Cool in pans on a rack. Carefully remove from pans.

RICH CHEDDAR SAUCE FOR APPLE PIE

6 oz. Tillamook Sharp Cheddar
1/2 cup milk

Put cheddar in top of double boiler. Place over simmering water and stir constantly until cheese begins to melt. Add milk gradually while stirring constantly. Continue to stir constantly until cheese is melted and mixture is smooth.

Serve piping hot over apple pie.

CHEDDAR PASTRY FOR 2-CRUST PIE

2 cups sifted all-purpose flour
1 teaspoon salt
1 cup (4 oz.) grated Tillamook Medium Cheddar
2/3 cup vegetable shortening
5 Tablespoons cold water

Set out an 8-inch or 9-inch pie pan.

Sift flour and salt together in a bowl. Cut shortening in with pastry blender or two knives until pieces are size of small peas. Sprinkle water over mixture, a teaspoon at a time. Mix lightly with a fork after each addition. Add only enough water to hold pastry together. Work quickly and do not overhandle. Divide dough into halves and shape each into a ball.

For bottom crust, flatten one ball of pastry on a lightly floured surface. Roll from center to edge into a round about 1/8" thick and about 1" larger than over-all size of pan. With knife or spatula, loosen pastry from surface whenever sticking occurs; lift pastry slightly and sprinkle flour underneath. Loosen one half of pastry and fold over the other half; loosen remaining part and fold into quarters. Gently lift pastry into pan and unfold it, fitting it to the pan without stretching. Trim pastry around rim of pan with a sharp knife. Do not pick.

Roll second ball of pastry for upper crust. Slit it with a knife in several places to permit escape of steam during baking. Fold in half.

Fill pie as desired.

Moisted edge of bottom crust with water for a tight seal. Carefully lay top crust over filling and unfold. Trim with scissors about 1/2" beyond edge of rim. Fold extra top pastry under edge of bottom pastry and flute or press edges together with a fork.

Bake as directed for apple pie.

LITTLE PRINCESS FRIED PIES

Cheddar Pastry for 2-Crust Pie (no pan will be needed)

— — — — —

6 medium-sized cooking apples (about 6 pounds) (about 6 cups, diced)
1/3 cup hot water
4 oz. Tillamook Medium Cheddar (about 1 cup grated)
2/3 cup sugar
1-1/2 teaspoons cinnamon
1/2 teaspoon nutmeg
2 Tablespoons butter
4 teaspoons lemon juice
4 Tablespoons lard, hydrogenated vegetable shortening, or all-purpose shortening

Prepare Cheddar Pastry, shape into 2 balls (do not roll), and set aside.

Set out a 2-qt. saucepan having a tight-fitting cover, and a heavy 10" skillet.

Wash apples, quarter, core, pare, and coarsely dice. Put apples in the saucepan with hot water. Cover and simmer, moving and turning apple pieces occasionally, 5 to 10 minutes, or until apples are just tender when pierced with a fork. Drain thoroughly.

While the apples are cooking, grate cheddar.

Mix 1/2 to 2/3 cup sugar, 1-1/2 teaspoons cinnamon, and 1/2 teaspoon nutmeg with cheese.

Add butter and lemon juice to drained, cooked apples. Add cheese mixture and stir only enough to mix ingredients evenly; set aside.

Flatten one ball of pastry on a lightly floured surface. Roll from center to edge into a round about 1/8" thick. With a knife of spatula, loosen pastry from surface whenever sticking occurs; lift pastry slightly and sprinkle flour underneath.

Cut out 6" rounds, using a saucer or a waxed paper pattern as a guide. Spoon about 2 Tablespoons of the apple filling onto one half of each round. Moisten the edge of one half of the round with water to help form a tight seal, and fold other half of round over filling. Press edges together with a fork. Be certain that the seal is tight and pastry unbroken to avoid leaking of filling.

Repeat with the remaining ball of pastry.

Heat lard, or shortening, in the skillet over medium heat. Carefully put into the skillet as many pies as will fit without crowding. Fry pies on one side about 5 minutes, or until golden brown. Turn and fry until other side is golden brown. Add more shortening to skillet if necessary to keep pies from sticking.

Serve warm with slices of Tillamook Sharp Cheddar, a dip of ice cream, or a mound of whipped cream; or sift confectioners sugar of the pies.

CHEDDAR FRUIT DROPS

1/2 cup butter
1/4 cup granulated sugar
1/4 cup packed brown sugar
1 egg
1 teaspoon vanilla
1-1/2 cups flour
1/2 teaspoon soda
1/2 teaspoon salt
1-1/2 cups (6 oz.) shredded Tillamook Sharp Cheddar
1 (8-1/4 oz.) can crushed pineapple, drained
1/4 cup chopped maraschino cherries

Cream butter and sugars until light and fluffy; stir in egg and vanilla. Add combined dry ingredients; mix well. Stir in cheese, pineapple and cherries. Drop rounded teasponfuls on dough onto ungreased cookie sheet. Bake at 375°, 15 minutes.

Makes 5 dozen.

CHEDDAR APPLE DANDY

6 cups sliced peeled apples
1/4 cup sugar
2 Tablespoons flour
1-1/2 cups (6 oz.) shredded Tillamook Sharp Cheddar
3/4 cup flour
1/4 cup sugar
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/2 cup butter

Heat oven to 375°. Combine apples, sugar, flour and 1 cup cheese. Place in greased 8-inch square pan. Combine flour, sugar, cinnamon and salt. Cut in butter until mixture resembles coarse crumbs; sprinkle over apple mixture. Bake at 375°, 30 to 35 minutes. Top with remaining cheese; return to oven until cheese melts.

Makes 6 servings.

FRUIT-CHEDDAR BARS

2-3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter
2-1/2 cups (10 oz.) shredded Tillamook Sharp Cheddar
2 eggs, beaten
1/2 cup peach preserves
1/2 cup strawberry preserves

Heat oven to 350°. Sift together dry ingredients. Cut in butter until pieces are size of peas. Add cheese; toss lightly. Add eggs; mix well. Chill one quarter of dough. Press remaining dough onto bottom and sides of ungreased 15-1/2x10x1/2-inch jelly roll pan. Spread half of dough with peach preserves and remaining half with strawberry preserves. Roll chilled dough on lightly floured surface; cut into 1/2-inch strips. Place strips diagonally across preserves to form lattice; press around edges to seal. Bake at 350°, 35 minutes or until lightly browned. Cool before cutting into 2x3-inch bars.

Makes 2 dozen.

OATMEAL CAKE

1 cup quick cooking oatmeal
1-1/4 cups boiling water
1/4 cup shortening
1/2 cup Tillamook Dried Whey
1 cup brown sugar
3 eggs
1-1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon

Combine oatmeal with boiling water; let stand until moisture is absorbed. Cream shortening, dried whey and brown sugar; beat in eggs. Sift together flour, soda and cinnamon. Add flour mixture to creamed mixture with soaked oatmeal. Bake at 350° in greased 9x12" baking pan about 45 minutes. Top with Broiled Frosting, if desired.

Broiled Frosting: Combine 1/3 cup butter with 1 teaspoon canned milk or cream and 3/4 cup brown sugar. Boil over direct heat for 1 minute. Remove from heat and add 1 cup flaked coconut and 1/2 cup chopped nuts. Spread over baked cake and broil until golden brown. (Careful, this frosting browns quickly.)

WHEY FROSTING

A basic whipped frosting. Imagine a frosting made without butter or fat, you can do it with Tillamook Dried Whey.

1/2 cup sugar
1/2 cup sweet Tillamook Dried Whey
1/4 cup cold water
Flavoring

Beat together sugar, dried whey and water for 5 minutes with electric mixer on high speed. Beat in your choice of flavoring: 1/2 teaspoon vanilla, 1/2 teaspoon lemon extract, or 2 Tablespoons cocoa. Frost immediately. Frosting sets up on standing.

This frosting does not have the glossy appearance of those made with fats, but can look just as appetizing if sprinkled with shredded coconut, finely chopped nuts, or other decorations. Once frosting has set up (dry to the touch), protect with plastic wrap to prevent excessive drying.

Butter Whip Frosting: Add 1 to 2 Tablespoons melted butter to above recipe. Beat in gradually after mixture has been whipped to desired thickness.

NOTES

Appetizers

Buffet Mushroom Hors D'oeuvres 29
Cheddar Appetizer Spritz 10
Cheddar Cheese Candle 16
Cheddar Cookie Appetizer 13
Cheddar Puffs 21
Cheddar Spread 16
Cheddar Squares 22
Cherry Cheddar Spread 13
Cheese Ball 12
Cheese Croquettes 25
Cheese Log 11
Cheese Puffs 13
Cheese Shrimp Triangles 12
Cheesy Peanut Ball 15
Cocktail Spread 18
Confetti Cheddar Log 15
Curry Rounds 23
Empanadas Excelentes 24
Festive Pretzels 19
Flaky Tillamook Cheddar Puffs 28
Folded Quesadillas 23
Fried Tillamook Cheddar 25
Ham and Cheddar Appetizer Log 15
Hamburger Pinwheels 28
Hot Cheddar Puffs 26
Josefinas 23
Lemon Cheddar Sticks 30
Mauna Loa Tillamook Cheddar Bites 20
Nacho Rounds 22
Nachos 14
Nachos 21
Nippy Tillamook Cheddar Savories 20
Party Cheddar Ball 18
Pick-up Pizzas 30
Pizza Pockets 24
Potato Cheddar Rounds 22
Potted Cheddar With Port 10
Sausage Cheddar Balls 11
Sausage and Cheddar Logs 18
Sesame-Cheddar Spread 10
Smoky Puffs 21
Snappy Cocktail Spritz 27
Snappy Tillamook Cheese Wafers 27
Sombrero Spread 17
South-of-the-Border Dip 14
Super Nacho 29
Tillamook Cheddar Buds 11
Tillamook Cheddar Puffs 19
Tillamook Cheddar Puffs 26
Tillamook Cheddar Snack Spread 16
Tillamook Cheddar Spears 14
Tillamook Cheddar-Stuffed Mushrooms 12
Triple Treat Spread 17

Breakfast and Brunch

Asparagus Souffle 103
Bacon and Cheddar Toast 86
Baked Bean Rarebit 84
Baked Cheddar Eggs 111
Baked Noodles and Cheddar 112
Baked Omelet Santa Fe 109
Broccoli Cheese Souffle 98
Broccoli-Chicken Quiche 105
Cheddar and Olive Custard 112
Cheddar Salmon Loaf 107
Cheddar Souffle 101
Cheddar Souffle 104
Cheddar-Tuna Quiche 91
Cheddar Waffles 96
Cheesy Sausage 88
Classic Cheddar Souffle 100
Cottage Quiche 91
Crab Quiche 90
Crustless Spinach Quiche 92
Delightful Salmon Loaf 108
Denver Omlet 108
Double Delight Omelet 111
Egg and Cheddar Cakes 103
Egg and Salmon Omelet 107
Eggs and Cheddar Scallop 87
Eggs Baked in Cheese Sauce 85
Eggs Continental 85
Fluffy Omelet Supreme 110
Frittata 102
Golden Cheddar Omelet 109
Ham and Egg Casserole 102
Individual Souffles 99
Mexican Chicken Crepes 94
Mexican Jack Omelet 83
Mixed Cheddar Pancakes 94
Munich Fondue 88
Nachos in the Morning 87
Omelet Delight 106
Onion Quiche 93
Peasant Omelet 110
Poached Eggs with Cheddar 83
Poor Man's Souffle 96
Puffy Cheddar Omelet 92
Quiche Michele 90
Quiche Lorraine 93
Quiche Lorraine 104
Ranch-Style Eggs 86
Ringtum Diddy 89
Salmon Quiche 105
Sausage Quiche 106
Special Cheddar Waffles 95
Spinach-Filled Cheddar Souffle 97
Tangy Rarebit 83
Tillamook County Quiche 89
Welsh Rabbit I 85
Welsh Rarebit 84
Zucchini Omelet 107

Breads

Apple-Cheddar Muffins 180
California Rarebit 184
Cheddar Biscuits 177
Cheddar Bread 189
Cheddar Bread Ring 178
Cheddar Date Nut Loaf 183
Cheddar Dumplings 179
Cheddar Fans 176
Cheddar Oatmeal Bread 192
Cheddar-Olive Bread 175
Cheddar Onion Pinwheels 188
Cheddar Pinwheels 178
Cheddar Potato Bread 190
Cheddar Squares 183
Cheddar Tricorn Rolls 191
Cheddar Yeast Bread 193
Cheese Bread 186
Cheesy Corn Bread 181
Chili-Cheese Bread 175
Crab and Cheddar Filled Loaf 192
Crusty Cheddar Bread 194
Golden Cheddar Corn Bread 180
Golden Spoon Bread 179
Hearthside Cheddar Bread 185
Little Cheddar Biscuits 177
No-Knead Cheddar Rolls 182
Panhandle Corn Bread 184
Polka Dot Quick Bread 186
Quick Cheddar Bread 181
Sunrise Popovers 185
Tillamook Cheddar Braids 187
Tillamook Cheddar Crackers 175
Tillamook Cheddar Pancakes 176

Desserts

Apple Cheddar Cookies 200
Apple Cheddar Shortcake 197
Apple Cheddar Wontons 197
Apple Turnovers 201
Cheddar Apple Cobbler 199
Cheddar Apple Dandy 205
Cheddar Biscuits 199
Cheddar Crumble Apple Pie 201
Cheddar Fruit Drops 205
Cheddar Pastry for 2-Crust Pie 203
Cheddar Pear Cobbler 200
Fruit-Cheddar Bars 206
Fruit Tarts 202
Holiday Cheddar Date Cake 198
Little Princess Fried Pies 204
Oatmeal Cake 206
Peach Cobbler with
Cheddar Biscuits 199
Rich Cheddar Sauce for Apple Pie 202
Whey Frosting 207

Dips

Cheese Rum Tum Tiddy 32
Chili Cheddar Dip 31
Chili Con Queso Dip 31
Hot Cheddar Dip 32
Hot Cheddar Dip 31
Mexican Bean Dip 32
Vegetable Dip 32

Fondues

Baked Cheddar Fondue 35
Baked Cheddar Fondue 36
Baked Ham-Spinach Fondue 35
Beer Cheddar Fondue 33
Cheddar 'N Apple Fondue 37
Cheese Fondue Surprise 33
Cheesy-Beef Fondue 36
Chile Cheddar Fondue 33
Monterey Jack Fondue 34
Pizza Fondue 37
Snappy Cheese Fondue 37
Zippy Salmon Fondue 34

Main Dishes and Casseroles

Baked Beef and Macaroni Creole Style 131
Beef Enchilada Casserole 119
Big Thick-Crust Pizza 138
Bright Macaroni and Cheese 127
Broiled Fish with Deviled Cheese 143
Brunch Casserole 130
California Casserole 117
Cauliflower Casserole 154
Cheddar and Ham Strata 129
Cheddar Casserole 152
Cheddar-Filled Beef Rolls 134
Cheddar Fish Bake 144
Cheddar Mac 120
Cheddar Meatloaf 133
Cheddar-Mushroom Scallop 119
Cheddar Rice Casserole 156
Cheddar Tomato Supper Dish 153
Cheese and Beef Casserole 126
Cheese Birds with Veal or Chicken 139
Cheeseburger Pie 135
Cheese Meatloaf 133
Cheese Ratatouille Casserole 130
Cheesy Broccoli Casserole 141
Cheesy Ham Bake 132
Chicken Casserole 139
Chicken Divan 117
Chicken Monterey 118
Chicken Rococo 115
Chile and Rice Casserole 155
Chili-ghetti 121
Chili Jack Casserole 149
Classic Welch Rabbit 115
Country Chicken 'N Biscuits 127
Crescent Italiano Bake Recipe 136
Dairy Beef Casserole 122
Dott's Casserole 124
Everyday Cheddar Casserole 149
Fiesta Casserole 128
Fishermen's Best 145
Gourmet Holiday Casserole 137
Green Chile Casserole 155
Guadalajara Casserole 125
Ham and Potatoes Au Gratin 131
Hamburger and Macaroni Casserole 122
Hamburger Upside-Down Casserole 128
Hurry Up Ham Supper 132
Italian Delight 136
Lasagna Verde 148
Macaroni and Cheddar 152
Meatloaf-in-the-Round 134
Mellow Macaroni Cheddar Bake 150
Nacho Supper 126
Noodles Romanoff 147
One-Pot Macaroni and Franks 129
Pastel De Pollo Con Queso 116
Penny-Wise Pork Casserole 140
Potato Cheddar Casserole 141
Rice and Broccoli Bake 156
Rice Cheddar Puffs 151
Rice Elena 140
Salmon Delight 141
Salmon Pie 144
Salmon Rarebit 146
Salmon Scramble Supreme 145
Salmon Supper 144
Scotch Casserole 121
Sea Coast Casserole 146
Shrimp Puffs in Wine Sauce 143
South-of-the-Border Chili Casserole 124
Stuffed Green Peppers 156
Texas Casserole 153
Taco Casserole 123
Taco Lasagna 135
Tillamook Cheddar Rice Mold 147
Tortilla Chip Casserole 150
Triple Cheese Pizza 137
Tuna Macaroni Bake 142
Tuna Tetrazzini 142
Western Chili 120
Yankee Enchiladas 123

Salads

Avocado Taco Salad 49
Cheddar Dressing 54
Cheddar French Dressing 55
Cheddar-Vegetable Salad Mold 51
Cheddary Macaroni Salad 52
Cheddary Potato Salad 52
Cheese Apple Salad 55
Continental Potato Salad 51
Egg and Cheddar Salad Bowl 53
Egg and Cheddar Salad Loaf 54
Fruit-Cheese Salad 56
Main Dish Taco Salad 50
Molded Cheddar Salad 57
Monterey Pea Salad 52
Pineapple-Cheddar Picnic Salad 57
Salad Ole 53
Salmon Macaroni Salad 49
Salmon Salad 48
Shrimp and Rice Salad 48
Star-Bright Aspic 53
Tillamook Cheddar-Pineapple Salad 56
Tillamook Taco Salad 50
Winter Salad 54

Sandwiches

Baked Cheddar Toast 162
BBQ Crab Sandwich 164
Broiled Cheddar and Egg Salad Buns 161
Broiled Cheddar-Olive Sandwiches 163
Buttermilk Biscuit Dough 167
Cheddar-Bacon Treat 168
Cheddar-Mushroom Open-Face 161
Cheddar-Sandwich Loaf 169
Cheddar Spread 163
Cheddar-Stuffed Franks in Buns 164
Cheddar Toast 167
Cheezy Egg Salad 171
Cheesy Muffin Melt 166
Cheezy Tuna Salad 170
Crab Burgers 160
Deviled Ham Muffins 160
Filled Frankfurters 168
French Toast Cheddar Sandwiches 162
Grilled Chinook & Cheddar Sandwiches 160
No-Bread Sandwiches 172
Open-Faced Crab Sandwich 159
Party Sandwich Loaf 171
Poor Boy 170
Poppin' Fresh Barbe Cups 166
Rancho Dogwood 161
Salmon Melt 172
Savory Cheddar Sandwiches 165
Stroganoff Sandwiches 159
Stuffed Rolls 164
Stuffed Rolls 170
Tuna Pinwheels 167

Sauces

Cheese Sauce 38
Cheese Sauce 38
Tillamook Extra Sharp
Cheese Sauce 38

Soups

Beer Cheddar Soup 45
Cheddar Chowder 44
Cheddar Vegetable Stew 46
Cheddar Zucchini Soup 47
Cheese 'N Ale Soup 44
Creamy Cheddar Soup 43
Egg Chowder 42
Ham 'N Bean Chowder 43
Hearty Bean Soup 46
Pioneer Stew 47
Quick Potato Cheddar Soup 45
Quick Vegetable-Egg Soup 42
Shrimp Cheddar Chowder 41
Snow Scene Chowder 41

Vegetables

Asparagus Loaf Au Gratin 80
Baked Broccoli and Onions 59
Baked Broccoli and Rice 68
Baked Potatoes and Carrots 65
Baked Potato Topper 60
Baked Rice and Cheddar 80
Baked Squash Calabaza 74
Baked Zucchini 74
Baked Zucchini Casserole 76
Beans 74
Blushing Cauliflower 66
Bonny Baked Vegetables 77
Broccoli and Corn Scallop 75
Broccoli Au Gratin 66
Broccoli Casserole 66
Broccoli with Cheddar Sauce 58
Chantilly Potatoes 65
Cheddary Onions 78
Cheese Barbecued Potatoes 59
Cheesed Potato Crisps 64
Cheese-Stuffed Zucchini 72
Cheesy Celery Bake 68
Cheesy Lemon Vegetables 62
Company Cauliflower 69
Corn Bake 67
Corn with Cheddar 79
Cranberry Cheddar Baked Yams 64
Crispy Corn Bake 69
Green and Gold Casserole 73
Green Bean Casserole 58
Green Beans Standby 67
Gold Coast Potatoes 60
Oriental Green Beans 67
Pan of Gold (Corn) 69
Party Potatoes 60
Potatoes Au Gratin 63
Refried Beans 75
San Francisco Spinach &
Rice Casserole 70
Scalloped Potatoes 61
Sesame Cherry Tomatoes 70
Spudzagna 62
Stuffed Baked Potatoes 61
Supreme Green Bean Casserole 76
Supreme Stuffed Potatoes 65
Tomato, Macaroni and Cheddar 75
Twice-Baked Potatoes 63
Vegetables Au Gratin 73
Vegetable Strata 72
Zucchini and Corn Delight 77
Zucchini and Tomato Casserole 64
Zucchini and Tomatoes Au Gratin 79
Zucchini Casserole 71
Zucchini Rice Casserole 71

NOTES

Y0-EXT-631